



VALENTINE'S DAY DINNER

FEBRUARY 14TH, 2026

FOUR COURSE PRIX FIXE

\$125 PER PERSON

AMUSE-BOUCHE

SHORT RIB ARANCINI
three cheese fondue, chives

FIRST COURSE

SELECT ONE

ARUGULA SALAD ^{GF}
fresh pear, spiced almonds, stilton bleu, prosciutto, fig balsamic

CRISPY OYSTERS
horseradish cream, crispy leeks, shio kombu
- add golden kaluga caviar +25

HOUSEMADE RICOTTA ^V
mishmish, honey, olive oil, sourdough toast

CRAB-STUFFED ARTICHOOKES
garlic herb aioli, roasted pepper sauce

"STEAK 'N' EGG" *
beef tartare, egg, caperberry, pickled shallots, crispy potato,
fines herbes - make it rain with fresh black truffle & golden
kaluga caviar +50

EXECUTIVE CHEF ALEX CABRERA

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..

SECOND COURSE

SELECT ONE

PAN-SEARED SEABASS ^{GF}
winter harvest succotash, leek fumet, charred lemon

18OZ. 30-DAY DRY-AGED NY STRIP*
pepper-crusted, mushroom onion au poivre, yukon mash
- add fresh black truffle +35

ROASTED LAMB CHOPS*
crushed fingerling potatoes, pickled pearl onions, asparagus,
green goddess crema

MOROCCAN HALF-CHICKEN
roasted tomato, chickpea, olive, lemon, warm farro

SURF & TURF*
6oz. petite filet mignon, half-lobster, garlic butter,
crispy shoestring potato

LOBSTER RAVIOLI
taleggio cream, melted leeks, truffle - make it rain with
fresh black truffle & golden kaluga caviar +50

THIRD COURSE

SELECT ONE

BLUEBERRY CHEESECAKE ^V
white chocolate, freeze-dried wild blueberries, vanilla chantilly

CHOCOLATE LAVA CAKE ^V
marinated strawberry, strawberry sorbet, strawberry powdered sugar

PUMPKIN SPICED POT DE CRÈME ^V
valrhona chocolate, spiced walnuts, dulce de leche, vanilla cream

APPLE CRUMB CAKE ^V
apple-raisin compote, salted caramel, crème fraîche

