



TO START FOR TWO

SHELLFISH SAMPLER

GULF PRAWNS, ALASKAN KING CRAB, MAINE LOBSTER, CUPID'S ARROW OYSTER \$75

OR

TRADITIONAL CAVIAR SERVICE

IMPERIAL OSETRA *\$140 ADDITIONAL*

ROYAL OSETRA *\$75 ADDITIONAL*

FIRST

"HEART BEETS OF FIRE"

PURPLE HAZE, RED BEETS, QUINOA, RED RIBBON SORREL, SABA

OR

LITTLE GEMS LETTUCE

TRUFFLE VINAIGRETTE, PARMESAN, GARLIC STREUSEL, PRESERVED LEMON

SECOND

SPICY LOBSTER CAVATELLI

SAN MARZANO TOMATO, CALABRIAN CHILI, OPAL BASIL

OR

SULTRY SEARED SCALLOPS

SUNCHOKES, BROWN BUTTER VINAIGRETTE

THIRD

BLACK ANGUS FILET MIGNON

BACON AND CHEDDAR STUFFED POTATO, RED WINE SHALLOT BUTTER

SUBSTITUTE WITH AMERICAN WAGYU 8 oz RIB CAP \$45 ADDITIONAL

OR

HONJAKE SALMON

FORBIDDEN RICE, FENNEL CONFIT, WINTER CITRUS, VERJUS

FOURTH

VANILLA BEAN BAVARIAN

CHAMPAGNE PÂTE DE FRUIT, ROSE HIP, RASPBERRY SALSA

OR

CARAMEL COCONUT BRÛLÉE

CHOCOLATE SORBET

180 PER PERSON

TAX AND GRATUITY NOT INCLUDED