STRIPSTEAK

BY MICHAEL MINA

VALENTINE'S DAY

LUXURIOUS BEGINNINGS

CHATEAU TOWER
½ maine lobster tail, lobster salad, 3 chilled shrimp, 6 oysters, king crab · *$75 supplement*

CAVIAR SERVICE
scallion pancakes, chives, crème fraîche, smoked salmon, quail egg · *$210 supplement*

{ APPETIZER }
choice of

MISO SCALLOPS	fingerling potatoes, miso butter, charred scallions
SEARED FOIE GRAS	brioche, dukkah, apricot marmalade, black truffle
TRUFFLED CAESAR SALAD	boquerones, lemon pangritata, parmigiano reggiano, bottarga
WAGYU TATAKI	ponzu, edamame, piquillo relish, crispy shallot, crispy garlic
BABY GREENS	marinated avocado, tangerine vinaigrette, shabazi, fennel
INSTANT BACON	glazed pork belly, rum-soaked pineapple, radish salad

{ ENTRÉES }
choice of

MISO SCOTTISH SALMON	bell pepper dashi, smoked steelhead roe, pak choi
FILET OF SNAPPER	salsify, uni, seaweed salad, vegan demi-glace
PAPPARDELLE	pine nut parmigiano crumble, black truffle, basil pesto

SIGNATURE STEAKS

all steaks are served with charred broccolini or pomme purée

8 OZ FILET MIGNON
16 OZ PRIME BONELESS RIB EYE
10 OZ WAGYU AUSTRALIAN SKIRT
16 OZ DRY-AGED NY STRIPSTEAK
5 OZ MIYAZAKI A5 STRIPLOIN · *$110 supplement*

{ SAUCES }

YUZUKOSHŌ BÉARNAISE
AU POIVRE
BORDELAISE
CHIMICHURRI

{ ACCOMPANIMENTS }

SEARED FOIE GRAS · $24
JUMBO SHRIMP · $6 each
½ MAINE LOBSTER TAIL · $24
CRAB OSCAR · $22

{ ADDITIONS }

TRUFFLED MAC & CHEESE · $14
POMME PURÉE · $12
PARMESAN TRUFFLE FRIES · $13
CRISPY BRUSSELS SPROUTS · $13
CHARRED BROCCOLINI · $12

{ DESSERT }
choice of

#COOKIES&MILK FOR TWO	red velvet milkshake
STRAWBERRY CHEESECAKE	crème fraîche sorbet, strawberry-champagne consommé

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$95++ per person, not inclusive of beverages, taxes or service charges. Not combinable with any other offer or promotion.