



# HAPPY VALENTINE'S DAY

## APPETIZER

CHOOSE ONE BELOW

**CAVIAR** IMPERIAL 125 | OSSETRA 175 | OOO 250 | TASTING 500

### RABBIT RIGATONI

HOUSE MADE RICOTTA, MAITAKE MUSHROOMS, PICKLED RED ONIONS

### FOIE GRAS TOAST

FERMENTED PARSNIP, BLUEBERRY HONEY, VEGETABLE VARIATIONS

### HAMACHI CRUDO

FISH PEPPER VINAIGRETTE, MEYER LEMON, BENNE SEED

### ICEBERG WEDGE

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

### MICHAEL'S AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

### OYSTERS

HALF DOZEN, EAST COAST, MIGNONETTE, GIN COCKTAIL SAUCE

### KING CRAB SALAD

CITRUS EMULSION, HEART OF PALM, ENDIVE, AVOCADO

## ENTREE

CHOOSE ONE BELOW

8 OZ **FILET MIGNON** CEDAR RIVER FARMS, CO

12 OZ **NEW YORK STRIP** PAINTED HILLS NATURAL, OR

16 OZ **BONELESS RIB EYE** PAINTED HILLS NATURAL, OR

14 OZ **AMERICAN WAGYU RIB EYE** 7X CATTLE COMPANY, CO +\$28

10 OZ **HANGER STEAK** CERTIFIED ANGUS

6 OZ **NORTH ATLANTIC TUNA LOIN**

### MARYLAND CRAB CAKE

PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS

### DAY BOAT SCALLOPS

CAULIFLOWER, TAHINI, CAPER VINAIGRETTE

## ACCCOMPANIMENTS

**BLUE CHEESE AND ONION GRATIN 9**

**MARYLAND CRAB & HOLLANDAISE 24**

**GRILLED SHRIMP 30**

**BLACK TRUFFLES 5 GRAMS 30**

## SIDES

CHEF'S SELECTION OF SIDES TO BE SERVED FAMILY STYLE FOR THE TABLE

## DESSERT

CHOOSE ONE BELOW

### RED VELVET

CREAM CHEESE ICE CREAM, CHOCOLATE SOIL, CHOCOLATE WAFER

### CITRUS PAVLOVA

MEYER LEMON CURD, MANDARIN SORBET, BUTTER CAKE

### CHOCOLATE FLOURLESS NAPOLEAN

MACERATED STRAWBERRIES, CHOCOLATE DIPLOMAT, COCOA MERINGUE

# \$120 PER PERSON

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.