

HAPPY VALENTINE'S DAY

FEBRUARY 14, 2020

FOR THE TABLE

SHELLFISH TASTING* 25 PER PERSON ADDITIONAL SUPPLEMENT

SCALLOP CEVICHE, KING CRAB, GULF SHRIMP, KUMIAI OYSTERS

TO START

PLEASE MAKE ONE SELECTION

BLACK GARLIC CAESAR PITA CROUTONS, PARMESAN FRICO

TUSCAN KALE SALAD SPROUTED MUNG BEANS, QUINOA GRANOLA

SAN MARZANO TOMATO SOUP DI STEFANO BURRATA, TOMATO CONFIT, BASIL OIL

MAINE LOBSTER CAVATELLI CRISPY CAULIFLOWER, UNI EMULSION

MICHAEL'S TUNA TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME

MAIN COURSE

PLEASE MAKE ONE SELECTION

FILET MIGNON* POMMES PURÉE, CHARRED BROCCOLINI, BORDELAISE

ORR KING SALMON* CABBAGE FONDUE, SAUCE MALTAISE

WOOD-ROASTED BRANZINO FREGOLA, WILD ARUGULA SALAD, SAUCE ROMESCO

ROASTED MARY'S CHICKEN CALABRIAN CHILI PESTO, WINTER POLE BEANS

MISHIMA FARM'S ULTRA EYE OF RIBEYE PUFF PASTRY, ROASTED MUSHROOMS, SAUCE DIANE **30 SUPPLEMENT**

BONE-IN NY STRIP* HASH BROWN, SAUCE BÉARNAISE, WATERCRESS

DESSERT

PLEASE MAKE ONE SELECTION

CHOCOLATE STRAWBERRY CAKE MACERATED BERRIES, VANILLA CHANTILLY, CRÈME FRAÎCHE

VANILLA CRÈME FRAÎCHE PANNA COTTA FRESH RASPBERRY, PISTACHIO CRUMBLE

CHOCOLATE OPERA CAKE ALMOND CHIFFON, ESPRESSO BUTTERCREAM

105 PER PERSON

55 WINE PAIRING