

VALENTINES DAY 2022

MISO BROILED HOT SHELLFISH PLATTER

\$140

4 HAMA HAMA OYSTERS, 4 SHRIMP
1/4 LB. KING CRAB, 1/2 LOBSTER, OCTOPUS

BOURBON STEAK RESERVE CAVIAR

SUSTAINABLY HARVESTED BY REGIIS OVA

OSSETRA \$195

TRADITIONAL GARNISHES, BOURBON STEAK BLINIS

\$95 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

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| RED CURRY SHRIMP BISQUE | COCONUT, GRAFFITI CAULIFLOWER, FRESNO CHILI, CILANTRO |
| *MICHAEL’S TUNA TARTARE | ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME |
| ‘INSTANT BACON’ | PURE COUNTRY PORK BELLY, TEMPURA OYSTER, BOURBON-SOY GLAZE |
| *PHYLLO WRAPPED SCALLOP | BUTTERNUT SQUASH, SMOKED TROUT ROE, MELTED LEEKS |
| TRUFFLE CAESAR SALAD | SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL |
| BURRATA AGNOLOTTI | BLACK WINTER TRUFFLE, LEEK BEURRE MONTÉ
GRAFFITI CAULIFLOWER |

SECOND COURSE

PLEASE MAKE ONE SELECTION

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| 8oz. FILET SURF N’ TURF | MAINE LOBSTER BÉARNAISE, GUANCIALE, STREUSEL |
| 12oz. NEW YORK STRIPLOIN | TRUFFLED HEIRLOOM FINGERLINGS, OREGON BLUE CHEESE |
| BRAISED WAGYU SHORTRIB | ARUGULA PISTOU, KING TRUMPET MUSHROOMS |
| WILD SALMON ROULADE | CEDAR PLANK, SPICED MOUNT ROSE APPLE
FINE HERB BEURRE FONDUE |
| ‘BRICK’ CHICKEN | BUTTERNUT SQUASH AGNOLOTTI, CRISPY PARSNIP
PURPLE KALE |
| MAINE LOBSTER POT PIE | BRANDIED LOBSTER CREAM, MARKET VEGETABLES
\$85 SUPPLEMENT |

SIDES

SERVED A LA CARTE

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| BLACK TRUFFLE MAC & CHEESE | 16 | BRUSSELS SPROUTS TAMARI, LIME | 13 |
| WHIPPED POTATOES CHIVES | 12 | GLAZED MUSHROOMS MIRIN, SESAME | 15 |
| ROASTED BROCCOLI CHIMICHURRI | 10 | CREAMED SPINACH CRISPY ONIONS | 12 |

DESSERT

PLEASE MAKE ONE SELECTION

NUTMEG SPICED BEIGNETS

VANILLA CREME BRULEE

BASQUE CHEESECAKE

HUCKLEBERRY COMPOTE, LEMON CURD, SESAME

SMOKED VALRHONA CHOCOLATE S’MORE

CANDIED HAZELNUT, TOASTED MARSHMALLOW ICE CREAM