

VALENTINE'S DAY 2023

\$105 CHEF'S TASTING MENU

NOT INCLUSIVE OF TAX AND GRATUITY
PRICED PER PERSON

*ICE-COLD SHELLFISH PLATTER

6 PACIFIC OYSTERS, 6 SHRIMP
WHOLE MAINE LOBSTER
CLASSIC CONDIMENTS

\$140

*BOURBON STEAK KALUGA CAVIAR

EGG MIMOSA, CRÈME FRAÎCHE
CHIVE, RED ONION, POTATO RÖSTI
TOAST POINTS

\$195

FIRST COURSE

PLEASE MAKE ONE SELECTION

*PANKO-CRUSTED DUNGENESS CRAB CAKE

WINTER CITRUS, MISO CAULIFLOWER PURÉE

*AHI TUNA 'ROLLS'

CRISPY ONIONS, JALAPEÑO, ROASTED GARLIC PONZU

'INSTANT' BACON

SALMON CREEK PORK BELLY, BOURBON-SOY GLAZE

HONEYCRISP APPLE SALAD

AGED CHEDDAR, PECAN, CHICORY, MAPLE

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROASTED KING SALMON

CAVIAR CREAM, SPRING MARKET VEGETABLES

'SURF & TURF'

8oz FILET MIGNON, 2 U10 SCALLOPS, RED WINE JUS

HAND-CUT TAGLIATELLE

BLACK TRUFFLE, PARMESAN

16oz AMERICAN WAGYU RIBEYE

SUPPLEMENT \$45

WHOLE MAINE LOBSTER POT PIE

COGNAC-LOBSTER CREAM, MARKET VEGETABLES

ADDITIONAL \$135

MIYAZAKI PREFECTURE

A5 WAGYU STRIPLOIN

SUPPLEMENT \$75

SIDES FOR THE TABLE

BRUSSELS SPROUTS

TAMARI, LIME

WHIPPED POTATOES

CHIVES

THIRD COURSE

FOR THE TABLE

CUPID'S ARROW

WHITE CHOCOLATE, PASSION FRUIT, GOLD LEAF