

VALENTINE'S DAY 2023

\$135 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

SIGNATURE SEAFOOD PLATTER FOR TWO

4EA OYSTERS*, 4EA GULF SHRIMP
HALF KONA LOBSTER, AHI POKE - \$110

Wasabi Cocktail Sauce
Lilikoi Mignonette
Yum Yum Sauce
Fire Water

IMPERIAL GOLDEN OSETRA CAVIAR

Michael Mina's Parfait

Smoked Salmon, Egg Mimosa, Chive, Potato Cake

\$165

Perfect Pairing: Billecart-Salmon Rose Champagne
half bottle-\$135

APPETIZER

PLEASE MAKE ONE SELECTION

AHI TUNA 'ROLLS'

Crispy Onions, Jalapeno
Roasted Garlic Ponzu

BLACK TRUFFLE CAESAR

Maui Onion Cream, Garlic Streusel
Parmesan, White Anchovy Tempura

'INSTANT' BACON

Kurobuta Pork Belly, Oyster Tempura
Bourbon-Soy Glaze

PRIME ANGUS BEEF TARTARE

Shallots, Cornichons, Micro Basil
Japanese Milk Bread

TREAT YO SELF

ADDITIONAL COURSE OPTION · **\$38**

PAN-ROASTED DIVER SCALLOPS

Wild Mushroom Velouté
Roasted Honshimeji, Black Truffle Crunch

ENTRÉE

PLEASE MAKE ONE SELECTION

8 oz. BLACK ANGUS FILET

Crispy Potato Cake, Charred Scallion
Red Wine Jus, Broccolini

PHYLLO-CRUSTED MAHI MAHI

Caviar-Sake Beurre Blanc, Wasabi Potato Puree
Brussels Sprout Petals

PAN-ROASTED JIDORI CHICKEN

Asparagus, Fingerling Potatoes
Breakfast Radish, Truffle Jus

WHOLE KONA LOBSTER POT PIE

SUPPLEMENT \$39

Cognac-Lobster Cream, Market Vegetables

36oz. DRY-AGED TOMAHAWK RIBEYE FOR 2

SUPPLEMENT \$59

Wagyu Beef-Fat Potatoes, Butter Lettuce, House Pickles

LUXURY ADD ON'S

SEARED HUDSON VALLEY FOIE GRAS \$30

BROILED HALF LOBSTER \$45

DUNGENESS CRAB OSCAR \$35

DESSERT

PLEASE MAKE ONE SELECTION

BASQUE-STYLE CHEESECAKE

Roasted Strawberries

KONA DARK CHOCOLATE CAKE

Hot Fudge, Cocoa Nib Crunch