

VALENTINE'S DAY

149 PER GUEST

95 BEVERAGE PAIRING

SHELLFISH

Pacific Oysters

Passion Fruit Mignonette*
supplement Half Dozen 24 | Dozen 48

Kaluga Caviar Service

Crispy Potato Cakes, Egg Mimosa, Red Onion
Toast Points & Chive Crème Fraîche*
supplement 195

FIRST

Lobster Croquettes

Saffron Aioli

Burrata & Black Truffle Toast

Honey, Hazelnut, Chive

Ahi Tuna Tartare

Chili Peppers, Mint Garlic, Pine Nuts, Habanero-Sesame Oil*

Crispy Sweet Potato Pancakes

Gravlax, Apple Compote, Crème Fraîche, Kaluga Caviar*
supplement 29 per guest

'Nothing But Love', Plantation White Rum, Strawberry, Apricot, Coconut, Lemon

SECOND

Dungeness Crab Cavatelli

Garlic, Lemon, Calabrian Chili Gremolata

Albariño, Do Ferreiro, Rias Baixas, Spain 2021

THIRD

choice of

Prime NY Strip

Loaded Crispy Potatoes
Truffle-Beef Jus*

*Grenache, Vieux Lazaret 'Cuvée Exceptionnelle',
Châteauneuf-du-Pape, Rhône, France 2016*

OR

Phyllo-Crusted Petrale Sole

Horseradish Potato Purée, Green Beans
Meyer Lemon-Caviar Sauce*

*Chardonnay, Château-Fuisse 'Tête de Cuvée',
Pouilly-Fuissé, Burgundy, France 2019*

DESSERT

Just An Old Fashioned Love Song

White Chocolate, Passion Fruit, Gold Leaf

Bual, Cossart Gordon, Madeira, Portugal 10 Year

*served raw or undercooked or contain raw or undercooked ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check