



## VALENTINE'S DAY SUPPLEMENTS

### SIGNATURE SELECTIONS

#### CAVIAR SELECTION

MICHAEL MINA'S CAVIAR PARFAIT

— OR —

TRADITIONAL ROYAL CAVIAR SERVICE



IMPERIAL GOLDEN\* | 350

ROYAL OSETRA\* | 250

KALUGA\* | 175

CONNOISSEUR TRIO OF ALL THREE\* | 725

#### SHELLFISH

*ORDER INDIVIDUALLY OR FOR THE TABLE*

#### ICE COLD

**PETITE | 165      GRANDE | 295**

*SERVED WITH TRADITIONAL ACCOUTREMENTS*



PACIFIC & ATLANTIC OYSTERS\* | 32



MAINE LOBSTER | 45

CHERRYSTONE CLAMS | 19

LEMONGRASS-POACHED SHRIMP COCKTAIL | 36

HOKKAIDO SEA URCHIN | 44



#### HOT CHARCOAL-GRILLED

**KONA BLUE PRAWNS 36**

RED MISO BUTTER, YUZU

**ALASKAN MERUS KING CRAB 69**

GARLIC, PARSLEY, PASTIS BUTTER



## LOVE IS IN THE AIR

### AMUSE BOUCHE

#### MICHAEL'S CAVIAR PARFAIT

OSETRA CAVIAR, SMOKED SALMON  
SHALLOT - POTATO CAKE

### WINE PAIRING

#### BELVEDERE VODKA

CHILLED, SERVED NEAT

#### MICHAEL'S AHI TUNA TARTARE

PINE NUT, ASIAN PEAR, MINT  
HABANERO - INFUSED SESAME OIL

#### SCHLOSS SAARSTEIN

KABINETT, RIESLING, MOSEL, GERMANY 2019

#### BLACK SEA BASS

CAULIFLOWER, BLETTE  
CAPER, SULTANA

#### MORGADÍO

ALBARIÑO, RIAS BAIXAS, SPAIN 2020

#### DUO OF FILET MIGNON & MAINE LOBSTER

POTATO PAVÉ, HORSERADISH  
DANDELION, CHIOGGIA BEETS

#### JONES FAMILY 'THE SISTERS'

CABERNET SAUVIGNON, NAPA VALLEY 2020

#### RASPBERRY ROSE NAPOLEON

ROSE WATER, LYCHEE CREAM  
VANILLA, RASPBERRIES

#### CHÂTEAU LES JUSTICES

SAUTERNES, FRANCE 2018

TASTING MENU 255

WINE PAIRING 155

*\*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*