



# ♡ HAPPY VALENTINE'S DAY! ♡

## APPETIZERS

CHOICE OF

### THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

### SIMPLE GREENS

SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE

### CLASSIC CAESAR

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

### BABY BEET SALAD

LA TUR CROSTINI, HONEYCRISP APPLE, MARCONA ALMOND

### LOCAL TOMATOES

STRACCIATELLA, BASIL PESTO, BANYULS VINAIGRETTE

### MICHAEL'S TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL

### TUNA SASHIMI

CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU

### SPICY BEEF LETTUCE CUPS

THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

### HAND-CUT PRIME STEAK TARTARE

TRADITIONAL GARNISH, GRILLED PITA BREAD

### JUMBO SHRIMP COCKTAIL

SPICE-POACHED, COCKTAIL SAUCE

### CHEF'S OYSTER SELECTION

CHAMPAGNE MIGNONETTE

### MAINE LOBSTER BISQUE

FENNEL GARLIC BREAD

### SHELLFISH PLATTER

MAINE LOBSTER, KING CRAB  
SHRIMP, OYSTERS

FOR TWO/ 75 SUPPLEMENT

### REGIIS OVA CAVIAR

KALUGA, RUSSIAN OSSETRA,  
GOLDEN 1oz

195 OR 295 SUPPLEMENT

### HUDSON VALLEY FOIE GRAS

SEASONAL ACCOMPANIMENTS

20 SUPPLEMENT

## ENTREES

CHOICE OF

### FILET MIGNON 8 OZ

### NEW YORK STRIP 14 OZ

### DELMONICO RIB EYE 18 OZ

### SKIRT STEAK 10 OZ

### CERTIFIED ANGUS RIB CAP 8 OZ

### VEAL CHOP 14 OZ

### GLAZED SHORT RIB

BROWN BUTTER SWEET POTATO PURÉE, FALL VEGETABLES

### HERB-ROASTED CHICKEN BREAST

### AHI TUNA

### DAY BOAT SCALLOPS

### FAROE ISLAND SALMON

### MISO-GLAZED SEA BASS

MAITAKE MUSHROOM DASHI, RADISH, SCALLION

### "A5" NEW YORK STRIP 8 OZ

105 SUPPLEMENT

### PORTERHOUSE 32 OZ

40 SUPPLEMENT

### TOMAHAWK CHOP 40 OZ

65 SUPPLEMENT

### SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER 29

HUDSON VALLEY FOIE GRAS 32

## ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

### TRUFFLE MAC & CHEESE

### GARLIC MASHED POTATOES

### CLASSIC CREAMED SPINACH

## DESSERT DUO "CUPID'S HEART"

### WHITE CHOCOLATE MOUSSE

MANGO PASSION FRUIT COMPOTE

### DARK CHOCOLATE MOUSSE

BERRY COMPOTE

## 180 PER GUEST

FOR YOUR CONVENIENCE, AN 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS.

YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.