

# VALENTINE'S DAY 2024

\$155 PER PERSON

## ½ Dozen Hog Island Oysters

Champagne Mignonette, Cocktail Sauce, Tabasco\* · 28  
*Add Caviar & Crème Fraîche · 58*

## Caviar Service

Crème Fraîche, Chive, Egg Mimosa, Toasted Brioche  
Duo of Pancakes\*  
*Kaluga 195 or Russian Osetra 225*

## Michael Mina Signature 'Mini' Caviar Parfait

Crispy Potato Cake, Smoked Salmon, Egg Mimosa  
Chive Crème Fraîche\* · 55

served with *J. Lassalle 'Cachet Or' 1er Cru  
Champagne, France, Brut NV*



## FIRST COURSE *for the table*

### Michael Mina's Ahi Tuna Tartare

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

### Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro

### Wagyu Tataki

Edamame, Crispy Shallots, Spicy Mayo



## SECOND COURSE *individual*

### Maine Lobster Risotto

Oyster Mushrooms, Parmesan, White Truffle

## THIRD COURSE *choice of*

### Pan Seared Diver Scallops

Littleneck Clams, Mussels, Squid, 'Cioppino' Sauce

### USDA Prime Filet

King Crab Oscar, Creamed Spinach, Crispy Onion Rings  
*A5 Wagyu supplement \$65 per person*

## DESSERT COURSE *individual*

### Cupid Heart

Passion Fruit, Mango, White Chocolate Crunch

