

Happy Valentines Day!

3 COURSE PRIX FIXE \$197
PER GUEST

OPTIONAL SEAFOOD OFFERINGS

CAVIAR PARFAIT* 57

SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE, SIEVED EGG

CHEF'S OYSTER SELECTION* 29 PER HALF DOZEN
CHAMPAGNE MIGNONETTE

CHILLED 1/2 MAINE LOBSTER 81
DIJONNAISE

COLOSSAL SHRIMP COCKTAIL GF 30
GIN-SPIKED COCKTAIL SAUCE

ICE-COLD SHELLFISH PLATTER 149
6 OYSTERS, WHOLE MAINE LOBSTER, 6 SHRIMP

APPETIZERS

CHOICE OF:

MICHAEL'S TUNA TARTARE* PEAR, GARLIC, MINT, PINE NUT, HABANERO SESAME OIL

JUMBO LUMP CRAB CAKE PINK PEPPERCORN TARTAR, OLD BAY, WINTER CITRUS

RICOTTA GNUDI ARRABIATA SAUCE, PECORINO ROMANO, GUANCIALE

HAND-CUT STEAK TARTARE TRADITIONAL GARNISHES, GRILLED CIABATTA

TRUFFLE CAESAR LITTLE GEM, SWEET ONION CREMA, TRUFFLE DRESSING

THE "WEDGE" BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

MARINATED BEET SALAD CRISPY QUINOA, FENNEL POLLEN, GREEK YOGURT

ENTREES

CHOICE OF:

8 OZ **FILET MIGNON**

10 OZ **NEW YORK STRIP**

8 OZ **ANGUS RIB CAP**

10 OZ **EYE OF THE RIBEYE**

WAGYU SUPPLEMENTS*

8 OZ **JAPANESE A5 STRIP LOIN** 75

16 OZ **MISHIMA RIBEYE** 40

MISO-BROILED SEABASS

HONSHIMEJI MUSHROOM, BOK CHOY
GINGER DASHI

PHYLLO CRUSTED SOLE

HARICOT VERTS, HORSERADISH POTATO PURÉE
CAVIAR CREAM

CRAB TONNARELLI

ROASTED GARLIC, LEMON, PARMESAN
ARUGULA PESTO

ENTREES
ACCOMPANIED
WITH THREE SIDES

POTATO PURÉE CHIVES

CLASSIC CREAMED SPINACH CRISPY SHALLOTS

ROASTED MUSHROOMS GREEN ONION SHALLOTS

OPTIONAL ACCOMPANIMENTS

CRAB BÉARNAISE* 35

BLACK TRUFFLE BUTTER 12

HORSERADISH CRUST 6

GRILLED SHRIMP 22

SAUCE TRIO 12

BOURBON STEAK SAUCE, BÉARNAISE, AU POIVRE

DESSERT

CHOICE OF:

WARM BEIGNETS VALRHONA MILK CHOCOLATE PUDDING, CONFECTIONER'S SUGAR

BASQUE CHEESECAKE ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

ADD 24K GOLD LOCAL HONEY DRIZZLE TO ANY DESSERT 14

XOXO

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

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