



VALENTINE'S DAY SUPPLEMENTS

SIGNATURE SELECTIONS

CAVIAR SELECTION

MICHAEL MINA'S CAVIAR PARFAIT

— OR —

50G TRADITIONAL ROYAL CAVIAR SERVICE



IMPERIAL GOLDEN* | 450

TSAR IMPERIAL DAURENKI* | 350

ROYAL BAIKA* | 275

TASTING TRIO OF ALL THREE* | 975

SHELLFISH

ORDER INDIVIDUALLY OR FOR THE TABLE

ICE COLD

PETITE | 175 GRANDE | 295

SERVED WITH TRADITIONAL ACCOUTREMENTS



PACIFIC & ATLANTIC OYSTERS* | 34

MAINE LOBSTER | 48

LEMONGRASS-POACHED SHRIMP COCKTAIL | 37

GOLDEN KING CRAB | 85



HOT CHARCOAL-GRILLED

KONA BLUE PRAWNS 37

RED MISO BUTTER, YUZU

ALASKAN MERUS KING CRAB 125

GARLIC, PARSLEY, PASTIS BUTTER



LOVE IS IN THE AIR

AMUSE BOUCHE

DOUBLE CAPON BONE BROTH

CORDYCEPS, CALAMANSI, KINOME

MICHAEL'S PARFAIT

OSETRA CAVIAR, SMOKED SALMON, CRÉME FRAÎCHE

SUPPLEMENT 55

COURSE ONE

MICHAEL'S AHI TUNA TARTARE

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

COURSE TWO

WILD GULF RED SNAPPER

ASPARAGUS, GOLDEN PINEAPPLE, CAPERS, YUZU, SMOKED PARSLEY SAUCE

COURSE THREE

DUO OF BEEF & MAINE LOBSTER

BLACK TRUFFLE POTATO PURÉE, HORSERADISH, WATERCRESS, CHIOGGIA BEETS

A5 JAPANESE MIYAZAKI WAGYU*

SUPPLEMENT 89

COURSE FOUR

STRAWBERRY & CHAMPAGNE BAVAROIS

HARRY'S BERRIES, SABLE BRETON, ROSÉ CHAMPAGNE

CHEF'S TASTING MENU 235

WINE PAIRING 145 | PREMIUM WINE PAIRING 265

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