

VALENTINE'S DAY 2025

SHELLFISH & CAVIAR

SHELLFISH FOR TWO* 95

east and west coast oysters
lobster, shrimp
clams

OYSTERS ON THE HALF SHELL* 34

champagne mignonette

TRADITIONAL SERVICE

by **Petrossian of Paris**
egg mimosa, crème fraîche, chive
royal daurenki 225
imperial ossetra 295

CAVIAR TWINKIE

yuzu crème fraîche
royal daurenki 75 EA
imperial ossetra 95 EA

FIRST COURSE

Please Select One

ROASTED BUTTERNUT SQUASH SOUP

black trumpet mushroom
farro, chestnuts

SHRIMP COCKTAIL

gin-spiked cocktail, horseradish

BACON-WRAPPED SCALLOPS*

cranberry, turnip, marcona almond
foie gras emulsion

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

LOBSTER SALAD

mango, avocado, radish
+10 supplement

ENTRÉE COURSE

Please Select One

BRAISED SHORT RIB

celery root, carrot jus, black truffle
gremolata

CENTER-CUT FILET MIGNON*

horseradish-crusting tomato, red wine jus

BIG EYE TUNA 'FOIE-POIVRE'*

bloomsdale spinach
peppercorn sauce

WASHUGYU RIBEYE*

horseradish-crusting tomato, red wine jus
+65 supplement

PAN-ROASTED DOVER SOLE

roasted fingerlings, brussels sprouts
caper-herb butter

MID COURSE

+65 supplement for the table

BLACK TRUFFLE AGNOLOTTI

stracciatella, truffle butter, parmesan

BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE*

market vegetables, potatoes, lobster-cognac emulsion
supplement \$130

SIDES FOR THE TABLE

WHIPPED POTATOES

echire butter

CRISPY BRUSSELS SPROUTS

soy caramel, persimmon

CREAMED SPINACH

crispy shallots

DESSERT COURSE

Please Select One

BRÛLÉED BASQUE CHEESECAKE

spiced apples, caramelized sugar crunch

CHOCOLATE POT DE CREME

warm beignets, whipped cream, cocoa nibs

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% service charge is added to parties of 6 or more. The service charge is similar to a gratuity and is distributed in full to service employees or food service workers performing the services

NEW YEAR'S EVE CHAMPAGNE

CHAMPAGNE BY THE GLASS

MICHEL GONET <i>Les Hautes Mottes, Cuvée Mina, Blanc de Blancs, 2010</i>	\$39
LA ROGERIE <i>Heroine, Blanc de Blancs, 2015</i>	\$48
DOM PERIGNON <i>2015</i>	\$48

HALF BOTTLES

BOLLINGER <i>Special Cuvée</i>	\$95
KRUG <i>Grande Cuvée</i>	\$195
BILLECART-SALMON <i>Rosé</i>	\$125
KRUG <i>Rosé</i>	\$520

CHAMPAGNE BY THE BOTTLE

CHARTOGNE-TAILLET <i>St. Anne</i>	\$165
BILLECART-SALMON <i>Brut Reserve</i>	\$175
PIERRE PETERS <i>Cuvée de Reserve, Blanc des Blancs</i>	\$175
CANARD-DUCHEN <i>2004</i>	\$190
LAURENT-PERRIER <i>Blanc des Blancs</i>	\$242
POMMERY <i>Grand Cru Royal, 2009</i>	\$288
GOSSET <i>Celebris, 2012</i>	\$480
DOM PERIGNON <i>2015</i>	\$485
TATtinger <i>Comtes de Champagne, Blanc des Blancs, 2013</i>	\$595
DOM PERIGNON <i>P2 2004</i>	\$1,275
LOUIS ROEDERER <i>Cristal Vintothèque, 1997</i>	\$2,100
SALON <i>Blanc des Blancs, 2013</i>	\$2,200

MAGNUMS

DELAMOTTE <i>Blanc des Blancs, 2014</i>	\$610
KRUG <i>Grande Cuvée</i>	\$1,250
LOUIS ROEDERER <i>Cristal, 2005</i>	\$2,100

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For your convenience, a suggested gratuity of 20% is included for all reservations which is distributed in its entirety to the servers.