



# VALENTINE'S DAY

## ICE- COLD SHELLFISH PLATTER 175

1/2 DOZEN OYSTERS, 6 EA SHRIMP COCKTAIL

1/2 MAINE LOBSTER, 1/4 LB. ALASKAN KING CRAB

SHRIMP  
COCKTAIL  
GIN-SPIKED COCKTAIL  
FRESH HORSERADISH  
38

OYSTERS  
ON THE HALF  
NORTH AND MID-ATLANTIC REGION  
CHAMPAGNE MIGNONETTE  
32

## PETROSSIAN CAVIAR SELECTION

30 GRAMS

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE

OSSETRA 350 | DAURENKI 250

DUO OF CAVIARS  
590

TRADITIONAL SERVICE

## \$190 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

### STARTERS

PLEASE MAKE ONE SELECTION

|                              |   |
|------------------------------|---|
| *MICHAEL MINA'S TUNA TARTARE | QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL                            |
| MICHAEL'S WALDORF SALAD      | GRAPES, CELERY, DUKKAH SPICE, WALNUTS, GREEN APPLE                                    |
| TRUFFLED HAMACHI CRUDO       | SCALLION, CUCUMBER, TRUFFLE PONZU   |
| BUTTERNUT SQUASH SOUP        | FARRO, CHESTNUTS, BLACK-TRUMPET MUSHROOMS   |
| PETITE ROMAINE CAESAR        | GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING                                      |
| CAVIAR 'TWINKIE'             | YUZU CREME FRAICHE, TRADITIONAL GARNISHES<br>PETROSSIAN CAVIAR \$35 ADDITIONAL CHARGE |

## PERIGORD TRUFFLE MID-COURSE

ADDITIONAL CHARGE 36 PER GUEST

BLACK TRUFFLE AGNOLOTTI

BURRATA, TRUFFLE BUTTER, PARMESAN

### ENTREES

PLEASE MAKE ONE SELECTION

|                                    |  |
|------------------------------------|--|
| BRAISED SHORT RIB                  | PARSNIP PUREE, CIPPOLINI ONIONS  |
| *14OZ PRIME RIBEYE '7X' FARMS      | STUFFED MUSHROOMS, RED WINE JUS  |
| ROASTED HALF CHICKEN               | FINGERLING POTATOES, LEMON GARLIC JUS  |
| *DUCK-FAT AGED PRIME RIB EYE ROAST | BLUE CHEESE POPOVER, FRESH HORSERADISH, TRUFFLE AU JUS<br>\$35 ADDITIONAL CHARGE |
| *PEPPER-CRUSTED BIG EYE TUNA       | SPINACH, PEPPERCORN SAUCE, CHANTERELLE MUSHROOMS                                 |
| MAINE LOBSTER POT PIE              | MARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION<br>\$35 ADDITIONAL CHARGE   |

### CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE

WHIPPED  
POTATO PUREE  
LOTS OF BUTTER, CHIVE

CRISPY  
BRUSSELS SPROUTS  
SOY CARAMEL, FRESNO PEPPERS

MAC & CHEESE  
BLACK TRUFFLE

### DESSERT

PLEASE MAKE ONE SELECTION

|                                |  |
|--------------------------------|--|
| WARM BEIGNETS                  | VALRHONA MILK CHOCOLATE PUDDING, POWDERED SUGAR            |
| BASQUE BRÛLÉED CHEESECAKE      | SPICED APPLES, CARAMELIZED SUGAR CRUNCH                    |
| 24K BLACK FOREST MOLTEN SUNDAE | LUXARDO CHERRIES, VANILLA BEAN ICE CREAM, CHOCOLATE PEARLS |