

VALENTINE'S DAY

OPTIONAL SHELLFISH & CAVIAR OFFERING

ICE- COLD SHELLFISH PLATTER MP

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
35

1/2 DOZEN PACIFIC COAST OYSTERS

CHAMPAGNE MIGNONETTE
34

PETROSSIAN CAVIAR SERVICE

30 GRAMS

EGG MIMOSA, CRÉME FRAÎCHE, CHIVE, BLINI CAKE
OSSETRA 252 | DAURENKI 195 | BAIKA 162

ADD CHAMPAGNE

DOM PERIGNON 2015 98 GLASS
RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

\$197 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

STARTERS

PLEASE MAKE ONE SELECTION

* MICHAEL MINA'S AHI TUNA TARTARE	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
BACON-WRAPPED SCALLOPS	ROASTED BEET PURÉE, TURNIP, MARCONA ALMONDS
BEET "RAVIOLI"	BURRATA, PISTACHIO, POMEGRANATE, YUZU VINAIGRETTE
SMOKED POTATO & LEEK VELOUTÉ	ANDOUILLE, MATIGNON, CELERY HEARTS
PETITE ROMAINE CAESAR	GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING
CAVIAR 'TWINKIEE' \$59 SUPPLEMENT	YUZU CRÉME FRAÎCHE, IMPERIAL DAURENKI CAVIAR

ENTREES

PLEASE MAKE ONE SELECTION

* 8oz. BLACK ANGUS FILET MIGNON	HORSERADISH CRUSTED TOMATO, RED WINE JUS
RED WINE BRAISED WAGYU SHORT RIB	WHIPPED CELERY ROOT, SHALLOT JAM, THUMBELINA CARROTS
MISHIMA RESERVE WAGYU TRIO \$95 SUPPLEMENT	TRIPLE SEARED, YUZU KOSHO, TRUFFLE PONZU
MAINE LOBSTER POT PIE	MARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION
ROASTED CHILEAN SEABASS	OLIVE GREMOLATA, ROASTED SUNCHOKES, BASIL EMULSION
HAND-CUT TAJARIN \$35 SUPPLEMENT	BLACK WINTER TRUFFLES, MEYER LEMON, GRANA PADANO

CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE

WHIPPED POTATO PUREE
LOTS OF BUTTER, CHIVE
16

CRISPY BRUSSELS SPROUTS
SOY CARAMEL, FRESNO PEPPERS
16

BLACK TRUFFLE MAC & CHEESE
GARLIC STREUSEL
18

DESSERT

PLEASE MAKE ONE SELECTION

CUPID'S HEART	WHITE CHOCOLATE MOUSSE, PASSION FRUIT, 24K GOLD
BRÛLÉED BASQUE CHEESECAKE	ROASTED MARKET STRAWBERRIES, TURBINADO CRUNCH