



HAPPY VALENTINE'S DAY!

EXECUTIVE CHEF: MARIO BEABRAUT

APPETIZERS **CHEF'S OYSTER SELECTION*** CHAMPAGNE MIGNONETTE

CHOICE OF **JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE

MICHAEL'S TUNA TARTARE* ASIAN PEAR, PINE NUTS, JALAPEÑO, QUAIL EGG, SESAME OIL

BEEF STROGANOFF BEEF TENDERLOIN, SAUTÉED MUSHROOMS, PAPPARDELLE PASTA

CHOPPED 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

CLASSIC CAESAR ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL

KALE SALAD PINE NUT & QUINOA GRANOLA, FLORIDA CITRUS, TAHINI-TURMERIC DRESSING

LOBSTER BISQUE CONFIT POTATOES, MAINE LOBSTER

PAN SEARED HUDSON VALLEY FOIE GRAS VANILLA FRENCH TOAST, FLORIDA CITRUS, MIZUNA

SPICY BEEF LETTUCE CUPS THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

ICE COLD SHELLFISH TOWER 210 GF

6 OYSTERS, 4 SHRIMP, HALF MAINE LOBSTER

1/2 LB KING CRAB

TOGARASHI MAYO, CHAMPAGNE MIGNONETTE, ESPELLETE

DIJONNAISE, COCKTAIL SAUCE

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI

30G **250**

IMPERIAL BAIKA

30G **300**

IMPERIAL OSSETRA

30G **350**

SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONIONS

BLINIS

ENTRÉE

CHOICE OF

FILET MIGNON 8 OZ

NEW YORK STRIP 14 OZ

DELMONICO RIBEYE 16OZ

SKIRT STEAK 10 OZ

CERTIFIED ANGUS RIB CAP 8 OZ

FAROE ISLAND SALMON

BRANZINO

AMISH ROASTED HALF CHICKEN

WINTER BLACK TRUFFLE POTATO PURÉE, GLAZED CARROTS

MISO-GLAZED SEA BASS

MAITAKE MUSHROOMS, EDAMAME, BOK CHOY DASHI

BLACK HARISSA MARINATED LAMB CHOPS

BABY CARROTS, FAVA BEAN BESARA, BLACK LIME YOGURT

"A5" RIBEYE CAP 8 OZ 105 SUPPLEMENT

PORTERHOUSE 40 OZ 110 SUPPLEMENT

TOMAHAWK CHOP 34 OZ 125 SUPPLEMENT

WAGYU BONE-IN NY STRIP 16 OZ 70 SUPPLEMENT

SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER **59**

GRILLED JUMBO SHRIMP **25**

TRUFFLE BUTTER **12**

BLUE CHEESE CRUST **9**

ENTRÉES ACCOMPANIED BY A TRIO OF SIDE DISHES

TRUFFLE MAC & CHEESE

BLACK TRUFFLE

POTATO PURÉE

GARLIC CHIPS

CLASSIC CREAMED SPINACH

CRISPY SHALLOTS

DESSERT DUO

STRAWBERRY BANANA BAKED ALASKA

COCONUT DAQUAISE, STRAWBERRY GELATO

CHOCOLATE POTS DE CRÈME

WHITE CHOCOLATE GANACHE, BROWN BUTTER TUILE

190 PER PERSON

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.

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

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS.

YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.