

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