

VALENTINE'S DAY

3 COURSE PRIX FIXE
159 PER GUEST

OPTIONAL SHELLFISH OFFERINGS

CAVIAR "TWINKIE"* 55
YUZU CRÈME FRAÎCHE, ROYAL OSSETRA

CHEF'S OYSTER SELECTION* 24 PER HALF DOZEN
CHAMPAGNE MIGNONETTE

CHILLED 1/2 MAINE LOBSTER 79
ESPELETTE DIJONNAISE

COLOSSAL SHRIMP COCKTAIL 35
GIN-SPIKED COCKTAIL SAUCE

ICE-COLD SHELLFISH PLATTER* 185
6 OYSTERS, WHOLE MAINE LOBSTER, 4 SHRIMP, 1/3 KING CRAB LEG, TUNA POKE

APPETIZERS

CHOICE OF:

MICHAEL'S TUNA TARTARE* PEAR, GARLIC, MINT, PINE NUT, HABANERO-SESAME OIL

JUMBO LUMP CRAB CAKE PINK PEPPERCORN TARTAR, OLD BAY, WINTER CITRUS

RICOTTA GNUDI ARRABIATA SAUCE, PECORINO ROMANO, GUANCIALE

TRUFFLE CAESAR LITTLE GEM, SWEET ONION CREMA, TRUFFLE DRESSING

THE "WEDGE" BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

MARINATED BEET SALAD CRISPY QUINOA, FENNEL POLLEN, GREEK YOGURT

ENTREES

CHOICE OF:

8 OZ **FILET MIGNON**

14 OZ **NEW YORK STRIP**

8 OZ **ANGUS RIB CAP**

ROASTED CHILEAN SEABASS
BLACK OLIVE GREMOLATA, ROASTED SUNCHOKES
CHERRY TOMATO, BASIL EMULSION

PHYLLO CRUSTED SOLE
HARICOTS VERTS, HORSERADISH POTATO PURÉE
CAVIAR CREAM

LOBSTER POT PIE + 50 SUPPLEMENT
MARKET VEGETABLES, ROASTED CIPOLLINI
LOBSTER COGNAC EMULSION

POTATO PURÉE CHIVES

TRUFFLE MAC & CHEESE GARLIC STREUSEL

BRUSSELS SPROUTS HONEY CASHEWS, MISO CARAMEL

WAGYU SUPPLEMENTS

4 OZ **JAPANESE A5 STRIP LOIN*** +100

6 OZ **JAPANESE WAGYU RIB CAP*** +80

16OZ **AMERICAN COWBOY*** +30

ENTREES
ACCOMPANIED
WITH THREE SIDES

OPTIONAL ACCOMPANIMENTS

CRAB OSCAR* 32

BLACK TRUFFLE BUTTER 5

BLUE CHEESE CRUST 11

SEARED SCALLOPS* 33

SAUCE TRIO 12
BOURBON STEAK SAUCE, BÉARNAISE, AU POIVRE

DESSERT

CHOICE OF:

WARM BEIGNETS VALRHONA MILK CHOCOLATE PUDDING, CONFECTIONER'S SUGAR

BASQUE CHEESECAKE ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

ADD 24K GOLD LOCAL HONEY DRIZZLE TO ANY DESSERT 12