



# VALENTINE'S DAY 2025

## SHELLFISH & CAVIAR OFFERING

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

### ICE- COLD SHELLFISH PLATTER 125

4 EA OYSTERS, 4 EA SHRIMP COCKTAIL  
1/2 MAINE LOBSTER, 1/4 LB. ALASKAN KING CRAB

### SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL  
FRESH HORSERADISH  
22

### ALASKAN KING CRAB

GREEN GODDESS  
38

### PETROSSIAN CAVIAR IMPERIAL SELECTION

IMPERIAL CAVIAR HAND SELECTED FOR CHEF  
MICHAEL MINA

DAURENKI 150 | BAIKA 180 | OSSETRA 210

### ADD CHAMPAGNE

DOM PERIGNON 2013 90 GLASS  
RUINART ROSE, CHAMPAGNE NV 75 GLASS

## STARTERS

PLEASE MAKE ONE SELECTION

<b>*MICHAEL MINA'S TUNA TARTARE</b>	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
<b>ORCHARD APPLE</b>	RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE
<b>'INSTANT' BACON</b>	HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS
<b>BUTTERNUT SQUASH SOUP</b>	ROASTED SQUASH, CANDIED PEPITAS
<b>CLASSIC CAESAR</b>	BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL
<b>CAVIAR 'TWINKIEE'</b>	YUZU CRÈME FRAÎCHE, TRADITIONAL GARNISHES PERTROSSIAN CAVIAR 17 SUPPLEMENT

## ENTREES

PLEASE MAKE ONE SELECTION

### FROM THE WOOD-FIRED GRILL (PICK ONE)

6 oz SENKU WAGYU FILET MIGNON  
8 oz FILET MIGNON  
12 oz NEW YORK STRIP  
16 oz DELMONICO RIB EYE

### UPGRADE YOUR CUT

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

8 oz SNAKE RIVER FARMS RIB CAP 30  
8 oz STONE AXE NEW YORK STRIP 65  
22 oz 50-DAY DRY AGED 'COWBOY' RIBEYE 50

### SIGNATURES

#### MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLES, TRUFFLE  
50 SUPPLEMENT

#### PAN SEARED SEA BASS

CAULIFLOWER PUREE, CRISPY FINGERLING POTATO  
CHORIZO, FENNEL SALAD

#### PEPPER-CRUSTED BIG EYE TUNA\*

SPINACH, PEPPERCORN SAUCE, CHANTERELLE MUSHROOM

#### BLACK TRUFFLE RISOTTO

BLACK TRUMPET MUSHROOM, CRÈME FRAÎCHE

## ACCOMPANIMENTS

**KING CRAB  
BERNAISE\*** 28

**BLACK  
TRUFFLE BUTTER** 5

**SEARED SCALLOPS\*** 24

**GRILLED  
GULF SHRIMP** 18

### \*JAPANESE WAGYU

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA  
36 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA  
55 per oz

SNOW BEEF NY STRIP, HOKKAIDO  
75 per oz

WAGYU TASTING TRIO 650  
4oz OF EACH JAPANESE WAGYU

## SIDES TO SHARE FOR THE TABLE

**WHIPPED  
POTATO PUREE**  
LOTS OF BUTTER, CHIVE

**CRISPY  
BRUSSELS SPROUTS**  
HONEY & LIME

**CREAMED  
SPINACH**  
WHITE CHEDDAR, CRISPY ONION

## DESSERT

PLEASE MAKE ONE SELECTION

<b>OLD FASHIONED CREME BRULEE</b>	BOURBON VANILLA CUSTARD, CITRUS MADELINES, BRANDIED CHERRIES
<b>SMOKED CAMPFIRE S'MORES</b>	DEVIL'S FOOD CAKE, HAZELNUT, TOASTED MARSHMALLOW
<b>SORBET TRIO</b>	SEASONAL SORBETS