

INTERNATIONAL *Smoke* *Valentines Day* PRE-FIXE TASTING MENU

\$95 PER GUEST

\$65 SOMMELIER-SELECTED WINE PAIRING

excluding tax & gratuity

FIRST

(select one)

BLACK TRUFFLE CAESAR

little gem, truffle vin, garlic struesel

ORCHARD APPLE SALAD

aged cheddar, toasted pecans, maple vinaigrette

AHI TUNA

crispy wonton, cilantro, avocado salsa

ROASTED TOMATO SOUP

basil, heart shaped grilled cheese

SCALLOPS & CAVIAR +\$35

roasted cauliflower cream, green apple, watercress
+\$35

Macabeo Blend, Bardinet, Montsarra Cava, Spain, NV

OPTIONAL MIDDLE COURSE

DOPIO RAVIOLO +15

beet & ricotta filling, black truffle beurre monte

Verdejo, Buil & Gine, Nosis, Rueda, Spain, 2021

SECOND

(select one)

MISO BASS

butternut squash puree, bloomsdale spinach
crispy shiitake mushrooms

ROASTED MARY'S CHICKEN

black truffle mac & cheese, broccoli
caramelized onion jus

12 oz PRIME STRIP STEAK

olive oil smashed sweet potatoes
roasted red pepper sauce

RED WINE BRAISED SHORT RIBS

whipped celery root, shallot jam, crispy bone marrow

MAINE LOBSTER SPAGHETTI FOR TWO

blistered cherry tomato sauce, basil, crispy garlic
+\$17 PER PERSON

Tempranillo, Creta Roble, Ribera del Duero, Spain 2018

DESSERT

(for the table)

VALENTINE'S SWEETHEART

white chocolate, mango-passion
fresh raspberries

*Royal Tokaji, 5 Puttonyos Azu-Mina Cuvee
Tokaji, Hungary 2019*

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity. We require a signed copy of the merchant receipt confirming any gratuities made on bill.