



VALENTINE'S DAY 2026

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

* MICHAEL MINA'S TUNA TARTARE

QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL

ORCHARD APPLE

RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE

'INSTANT' BACON

HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS

ROASTED CAULIFLOWER BISQUE

FENNEL & APPLE, MAITAKE MUSHROOM, PINE NUT

CLASSIC CAESAR

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL

CAVIAR 'TWINKIEE'

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

MISO GLAZED SEA BASS

BOK CHOY, MAITAKE MUSHROOM, GINGER DASHI

DRY-AGED BEELER'S PORK CHOP

FIG MOSTARDA, MAPLE JUS, CRISPY SALSIFY

LOBSTER WELLINGTON

GRILLED ASPARAGUS, WILD MUSHROOM DUXELLES, BEURRE BLANC
30 SUPPLEMENT

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

OLIVE-FED NY STRIP, KAGAWA
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

RASPBERRY ROSE

ROSE WATER SPONGE, YOGURT MOUSSE, LYCHEE SORBET

SMOKED CAMPFIRE S'MORES

DEVIL'S FOOD CAKE, HAZELNUT, TOASTED MARSHMALLOW

SORBET TRIO

SEASONAL SORBETS