

# 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**

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.