



BY MICHAEL MINA

OPTIONAL OFFERINGS

ICE COLD SHELLFISH

PETITE TOWER | 70
(Serves 1-2)

4 Oysters, 4 Poached Shrimp
Half Maine Lobster, Crab Salad

GRANDE TOWER | 135
(Serves 4-6)

8 Oysters, 8 Poached Shrimp
Whole Maine Lobster, Crab Salad

A LA CARTE

PACIFIC OYSTERS

Half Dozen | 28 or Dozen | 56
Add Caviar & Crème Fraîche 25/50

SHRIMP COCKTAIL | 21
Gin-Spiked Cocktail Sauce

SMOKED TUNA DIP | 18
Crème Fraîche, Preserved Lemon Aioli

THE CAVIAR CO. MINA RESERVE CAVIAR

Half Or Full Oz. Kaluga Hybrid
80 or 155

TRADITIONAL GARNISH
*Eggs Mimosa, Blini Cakes, Shallots
Chives*

"Tonight is all about connection, celebration, and sharing a beautiful experience with the people you love. We're truly grateful you chose to spend this special evening with us. Thank you for being our guests—sit back, enjoy, and let us handle the rest. We wish you a warm, romantic, and unforgettable Valentine's Day."

- Warm Regards,, The Wit & Wisdom's Team

MENU CURATED BY:
EXECUTIVE SOUS CHEF
Jake Westerlund

VALENTINE'S DAY '26 PRIX - FIXE

115 Per Guest

FIRST COURSE
CHOICE OF

CRAB & ENDIVE SALAD

Caper Aioli, Garlic Bread Crumbs, Parmesan

PARISIENNE GNOCCHI

Leeks, Pearl Onions, Maitake Mushrooms
Brussel Sprouts, Fresh Black Truffle

HAMACHI CRUDO

Truffle Vinaigrette, Scallion, Cucumber, Rice Pearls

BUTTER LETTUCE SALAD

Avocado, Watermelon Radish, Pickled Red Onion
Green Goddess

OPTIONAL MID- COURSE
ADDITIONAL 35

TRUFFLE TARTUFATA TAGLIATELLE PASTA

Fresh Black Truffle, Parmesan, Egg Yolk

SECOND COURSE
CHOICE OF

BRAISED SHORT RIB

Creamy Polenta, Charred Broccolini
Red Wine Demi, Crispy Onion

ORGANIC MARY'S BRICK CHICKEN

Pomme Purée, Glazed Rainbow Carrots
Espellete-Onion Jus

WOOD FIRED SURF AND TURF

Center Cut Petite Filet, Main Lobster Tail
Delta Asparagus, Bearnaise Sauce

ORA KING SALMON

Roasted Butternut Squash, Maitake Mushrooms
Onion Soubise, Herb Vinaigrette

MICHAEL MINA'S MAINE LOBSTER POT PIE*

Brandied Lobster Cream, Market Vegetables, Truffle
+30 Supplement

DESSERT COURSE FOR THE TABLE

CUPID'S ARROW

Dark Chocolate Mousse, Devil's Food Cake
Hazelnut, Frangelico Crème Anglaise