

HAPPY VALENTINE'S DAY

SHELLFISH & CAVIAR OFFERINGS

CHEF'S OYSTER SELECTION* 36
rosé mignonette

CAVIAR 'TWINKIEE'* 39
yuzu crème fraîche, cornbread

PETITE SHELLFISH PLATTER* 102
4 west coast oysters, 1/2 maine lobster
4 shrimp cocktail, tuna poke

JUMBO SHRIMP COCKTAIL 38
gin-spiked cocktail sauce

OSETRA CAVIAR SERVICE*
egg, crème fraîche, red onion, potato pavé, brioche
full ounce **165** | half ounce **85**
complete your caviar experience with a glass of champagne
veuve clicquot, yellow label, champagne, france 39 glass

STARTERS

PLEASE MAKE ONE SELECTION

MICHAEL MINA'S TUNA TARTARE* pear, garlic, mint, pinenuts, habanero sesame oil, quail egg

CLASSIC CAESAR SALAD* garlic streusel, parmesan, creamy caper vinaigrette

CARAMELIZED CELERY ROOT SOUP lemon arancini, maine lobster, black truffle, scallions

HEART SHAPED RAVIOLI* butternut squash, sunchoke espuma, brown butter

BABY ARUGULA & STRAWBERRY SALAD aged goat cheese, candied pecans, honey vinaigrette

TUXEDO DIVER SCALLOP* black truffle, puff pastry, red wine-truffle demi **+12**

OPTIONAL MID-COURSE FOR TWO

CHITARRA ALLA CARBONARA +26

house pancetta, 18 month parmesan reggiano
farm egg, black truffle rolls

ENTREES

PLEASE MAKE ONE SELECTION

8 OZ CENTER CUT FILET MIGNON* shishito pepper, red wine reduction
rossini style - 2 oz foie gras, black truffles, madeira demi +38

HERB CRUSTED RACK OF LAMB* brussels sprouts, parsnip purée, cherry jus

14 OZ NEW YORK STRIP* shishito peppers, peppercorn demi

HERB-CRUSTED TURBOT* caviar beurre blanc, saffron foam

3 OZ JAPANESE WAGYU RIBEYE* shishito peppers, bordelaise **+60**

BUTTERNUT SQUASH CANNELLONI grilled vegetables, caramelized onion jus

CHEF'S SELECTION OF MARKET SIDES FOR THE TABLE

CLASSIC POTATO PURÉE
butter, chives

CRISPY BRUSSELS SPROUTS
calabrian-sherry vinaigrette

TRUFFLE MAC AND CHEESE
preserved lemon, chili oil

ACCOMPANIMENTS & ADDITIONAL SIDES

horseradish crust **9**
king crab béarnaise* **31**

black truffle butter **12**
miso broiled shrimp* **22**

sauce trio **17**
please select three: house steak sauce, blue cheese
creamy horseradish, béarnaise*, au poivre, chimichurri

DESSERT

PLEASE MAKE ONE SELECTION

BRÛLÉED BASQUE CHEESECAKE champagne strawberries, chantilly whip

LOVE AT FIRST BITE white chocolate mousse, mango, passion fruit, 24K gold

WARM NUTMEG BEIGNETS chocolate pot de crème, confectioners sugar

\$150++ per person
menu selection subject to
change based on availability

KOKO
BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED
CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.