



VALENTINE'S DAY

ICE-COLD SHELLFISH PLATTER 175

1/2 DOZEN OYSTERS, 6 EA SHRIMP COCKTAIL
1/2 MAINE LOBSTER, 1/4 LB. ALASKAN KING CRAB

SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL
FRESH HORSERADISH
38

OYSTERS ON THE HALF

NORTH AND MID-ATLANTIC REGION
CHAMPAGNE MIGNONETTE
32

PETROSSIAN CAVIAR SELECTION

30 GRAMS
EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
OSSETRA **350** | DAURENKI **250**

DUO OF CAVIARS
590

TRADITIONAL SERVICE

\$200 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

STARTERS

PLEASE MAKE ONE SELECTION

ROASTED BEET SALAD

FARRO, GOAT CHEESE

RED SNAPPER CRUDO

UMEBOSHI PUREE, GINGER, THAI BASIL

GLAZED PORK BELLY

SUNNY SIDE UP QUAIL EGG, FRESNO

TUXEDO DIVER SCALLOPS

BLACK TRUFFLE, PUFF PASTRY, RED WINE TRUFFLE DEMI

OPTIONAL MID-COURSE

ADDITIONAL CHARGE **36** PER GUEST

HEART-SHAPED RAVIOLI

BUTTERNUT SQUASH, SUNCHOKE ESPUMA

DUCK ROULADE

RISOTTO, MAITAKI

ENTREES

PLEASE MAKE ONE SELECTION

MISO GLAZED SEA BASS

SHISHITO, BONITO DASHI, ENOKI

HERB CRUSTED RACK OF LAMB

BRUSSELS SPROUTS, CHERRY JUS, PARSNIP PUREE

PARMESAN CRUSTED HALF CHICKEN

LEMON CAPER BEURRE BLANC, FENNEL, LEEKS

8 OZ FILET MIGNON OR 12 OZ NY STRIP

POTATO PUREE, GLAZED CARROTS, BORDELAISE
\$25 ADDITIONAL CHARGE FOR 7X FARMS RIBEYE

DESSERT

PLEASE MAKE ONE SELECTION

CUPID'S EXOTIC HEART

WHITE CHOCOLATE MOUSSE, MANGO, PASSIONFRUIT

BURNIN' LOVE

CHOCOLATE MOUSSE, ANCHO CHILI CARAMEL, CHANTILLY

CHOCOLATE FONDUE FOR TWO

ASSORTED COOKIES AND CAKES