

VALENTINE'S DAY MENU

THREE COURSE PRIX FIXE

215 PER PERSON

CAVIAR

by The Only Caviar

TRADITIONAL SERVICE

egg mimosa, red onion, crème fraîche, chive

royal daurenki 225
imperial ossetra 295

CAVIAR TWINKIE

yuzu crème fraîche

royal daurenki 75 EA
imperial ossetra 95 EA

FIRST COURSE

Please Select One

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

SHRIMP COCKTAIL

gin-spiked cocktail, horseradish

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado
poppy seed, dijon vinaigrette

HEART-SHAPED RAVIOLI

butternut squash, sunchoke espuma
brown butter

ENTRÉE COURSE

Please Select One

BRICK CHICKEN

haricot verts, espelette lemon butter onion jus

CHILEAN SEABASS*

winter bean conserva, tomato raisins
miso confit

CENTER-CUT FILET MIGNON*

horseradish-crusting tomato, red wine jus

WASHUGYU RIBEYE*

horseradish-crusting tomato, red wine jus
65 Supplement

HERB-CRUSTED RACK OF LAMB

brussels sprouts, parsnip purée
cherry jus

SIDES

For The Table

WHIPPED POTATOES

echire butter

CRISPY BRUSSELS SPROUTS

caramel vinaigrette, pomegranate

CREAMED SPINACH

crispy shallots

FOR THE TABLE

MAINE LOBSTER POT PIE 130
market vegetables, marble
potatoes, lobster-cognac emulsion

40 OZ DRY-AGED PORTERHOUSE 250
horseradish-crusting tomato
red wine jus

4 OZ HOKKAIDO A5 STRIPLOIN 98
horseradish-crusting tomato
red wine jus

DESSERT COURSE

duo of

BRÛLÉED BASQUE CHEESECAKE

meyer lemon curd
huckleberries

CUPID'S EXOTIC HEART

white chocolate mousse, mango
passion fruit, 24k gold

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a suggested gratuity of 20% is included for all parties which is distributed in its entirety to the servers.