



VALENTINE'S DAY 2024

\$139 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY



SHELLFISH PLATTER FOR TWO • 115

4EA OYSTERS*, 4EA GULF SHRIMP
AHI POKE, 1/2 KONA LOBSTER

Wasabi-Cocktail Sauce, Lilikoi Mignonette
Yum Yum Sauce, Fire Water

FIRST COURSE

PLEASE MAKE ONE SELECTION

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Red Onion
Blue Cheese, Buttermilk Ranch

KING SALMON CRUDO

Buttermilk, Dill, Horseradish

TRUFFLE CAESAR

Maui Onion Crema, Garlic Streusel
Tempura White Anchovy

'INSTANT' BACON

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

SHARING IS CARING

ADDITIONAL OPTION FOR THE TABLE + 25

PERIGORD BLACK TRUFFLE RISOTTO

Hon-Shimeji Mushroom, 18 Month-Aged Parmesan

SECOND COURSE

PLEASE MAKE ONE SELECTION

TRIPLE-SEARED A5 JAPANESE WAGYU STRIPSTEAK *

Yuzu Kosho, Sunomono Cucumber, Wasabi, Ponzu

4oz SUPPLEMENT + 75 / 8oz SUPPLEMENT + 125

8 oz. BLACK ANGUS FILET

8 oz. AUSTRALIAN WAGYU TOP SIRLOIN

14 oz. PRIME NEW YORK STRIP

ROASTED JIDORI CHICKEN

BIG GLORY BAY KING SALMON

32 oz. PRIME TOMAHAWK RIBEYE

SERVED FAMILY STYLE FOR TWO

SUPPLEMENT + 53

SERVED WITH: BUTTER WHIPPED POTATOES & BLISTERED GREEN BEANS

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55

1/2lb King Crab 59

Scallops 38

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

Side Dishes

ROASTED ASPARAGUS • 18

Béarnaise, Espelette

BLACK TRUFFLE MAC N CHEESE • 23

Parmesan, Chives

SAUTÉED MUSHROOMS • 20

Shoyu Glaze

DESSERT COURSE

PLEASE MAKE ONE SELECTION

LILIKOI CHEESECAKE

Meringue, Macadamia Nut, Raspberry

DEVIL'S FOOD CAKE

Khalúa-Chocolate Fudge, Smoked Alaea Salt
Rum-Soaked Banana