



## VALENTINE'S DAY 2025

## OPTIONAL SHELLFISH &amp; CAVIAR OFFERING

**CHILLED SHELLFISH PLATTERS\*** MP

OYSTERS, MAINE LOBSTER, SHRIMP, KING CRAB

**SHRIMP  
COCKTAIL**GIN-SPIKED COCKTAIL  
**38****CHILLED OR BROILED  
OYSTERS**DIJONNAISE OR MISO BUTTER  
**36 PER HALF DOZEN****OSETRA CAVIAR SERVICE**30 GRAMS | SERVES **4 PEOPLE**

EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE

30 GRAMS **160** | 15 GRAMS **85****ADD CHAMPAGNE**MICHEL GONET MINA CUVÉE 'LES HAUTES MOTTES' BDB  
LES MESNIL-SUR OGER, CHAMPAGNE, FRANCE 2010 **39 GLASS****\$150 PER PERSON**

NOT INCLUSIVE OF TAX AND GRATUITY

**STARTERS**

PLEASE MAKE ONE SELECTION

<b>* SEARED FOIE GRAS</b>	POTATO DONUT, MAPLE, STRAWBERRY, PISTACHIO
<b>MICHAEL'S WALDORF SALAD</b>	GRAPES, CELERY, DUKKAH SPICE, WALNUTS, GREEN APPLE
<b>* MICHAEL MINA'S TUNA TARTARE</b>	QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL
<b>* MISO BROILED SCALLOPS</b>	COCONUT CURRY BROTH, CAULIFLOWER, FINGERLING POTATO
<b>* PETITE ROMAINE CAESAR</b>	GARLIC STREUSEL, PARMESAN, CREAMY CAPER DRESSING
<b>* OSETRA CAVIAR 'TWINKIE'</b>	YUZU CRÈME FRAÎCHE, EGG, CORNBREAD, CHIVES <b>15 SUPPLEMENT</b>

**OPTIONAL MID-COURSE**

ADDITIONAL \$28 PER PERSON

**EGG YOLK RAVIOLI**TRUFFLED RICOTTA, EGG YOLK, BROWN BUTTER, TOASTED BREAD  
SHAVED BACK TRUFFLE**ENTREES**

PLEASE MAKE ONE SELECTION

<b>RED WINE BRAISED SHORT RIB</b>	MELTED CABBAGE, SUNCHOKE, GLAZED BABY TURNIP
<b>* 8oz FILET MIGNON</b>	CARROT REDUCTION, BLISTERED TOMATO
<b>JIDORI CHICKEN</b>	POTATO GNOCCHI, CELERY ROOT PURÉE, ROASTED CHICKEN JUS
<b>* DUCK-FAT PRIME RIB EYE ROAST</b>	BLUE CHEESE POPOVER, TRUFFLE AU JUS <b>22 SUPPLEMENT</b>
<b>* 12oz NEW YORK STRIP</b>	CARROT REDUCTION, BLISTERED TOMATO
<b>* PEPPER-CRUSTED BIG EYE TUNA</b>	SPINACH, PEPPERCORN SAUCE, WILD MUSHROOM
<b>* 6oz MISHIMA AMERICAN WAGYU FLAT IRON</b>	CARROT REDUCTION, BLISTERED TOMATO <b>18 SUPPLEMENT</b>

**MAINE LOBSTER POT PIE**MARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION  
**FOR THE TABLE MP****SAUCE TRIO\*** 17

CHOOSE 3 OF THE FOLLOWING:

CHIMICHURRI **6** | HORSERADISH CREAM **6** | BÉARNAISE\* **6** | BLUE CHEESE **7** | PEPPERCORN **7****CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE****WHIPPED  
POTATO PURÉE**

LOTS OF BUTTER

**CRISPY  
BRUSSELS SPROUTS**

SOY CARAMEL, FRESNO PEPPERS

**TRUFFLE MAC  
AND CHEESE**

BLACK TRUFFLE, AGED CHEDDAR

**DESSERT**

PLEASE MAKE ONE SELECTION

<b>WARM BEIGNETS</b>	MACALLAN 12 YEAR BUTTERSCOTCH PUDDING, POWDERED SUGAR
<b>BASQUE BRÛLÉED CHEESECAKE</b>	SPICED APPLES, CARAMELIZED SUGAR CRUNCH
<b>MILK CHOCOLATE MOUSSE</b>	VANILLA CRISP, WHITE CHOCOLATE GLAZE, RASPBERRY SORBET