

VALENTINE'S DAY DINNER

First Course

Shrimp Cocktail

all natural oishii shrimp, cocktail sauce, chives, lemon (s)

Mushroom Toast

roasted oyster mushrooms, pickled chanterelle mushrooms, whipped feta, sour dough toast, tahini vinaigrette (d,g)

Lobster Bisque

lobster, tomato, soft herbs (d,s)

Seared Sea Scallop

white asparagus, blood orange, fennel, lemon caper sauce (d,s)

Big Eye Tuna Tataki

yellow curry coconut, thai flavored vegetables, toasted peanuts (n)

Steak & Potato

seared beef filet, potato croquette, fine herbs, caper berry, black truffle (d,g)

Lux Oysters **\$30 supplement**

4 boutique oysters | chef's noir caviar | snow crab (s)

10 Gram Calvisius Tradition Prestige White Sturgeon Caviar **\$50 supplement**

traditional garnishes

Entree Course

Pan Seared American Red Snapper

rock shrimp risotto, broccolini, roasted tomato fine herb salad, roasted pepper coulis (s)

Pepper Crusted Boneless Beef Short Rib

mini potatoes, heirloom carrots, pearl onions, french onion beef jus, horseradish crostini (d,g,s)

Crab & Lobster Cake

fork mashed red fingerlings, fava beans, fennel frond salad, crispy leeks, champagne beurre blanc (d,g,s)

Moroccan Spiced Lamb Loin

farro pilaf, sunchoke puree, ruby chard, meyer lemon pine nut gremolata, port wine reduction (d,g)

Scottish Salmon Wellington

mushroom duxelle, puff pastry, roasted potatoes, white asparagus, horseradish dill butter (d,g)

Roasted Boneless Half Chicken

chive parisienne gnocchi, maitake mushrooms, english peas, roasted tomato, black truffle foie gras sauce (d,g)

Miso Glazed Black Cod

chinese broccoli, roasted carrots, black forbidden rice, lotus root, carrot ginger vinaigrette

Dessert Duet

Chocolate Cream Puff

chocolate mascarpone mousse, toasted hazelnuts, caramel (d,g,n)

Raspberry Chambord Cheesecake

champagne chiffon, fresh raspberries, vanilla chantilly (d,g,n)

125. PER PERSON

Price Does Not Include Tax, Gratuity, or Beverages | A 20% Service Charge Will Be Added To All Final Bills

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash

ALLERGENS: D-Dairy, G-Gluten, N-Nuts, S-Shellfish

*** EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**