

Valentine's Day

\$130 PER PERSON
+ TAX & GRATUITY

FEATURE COCKTAIL FOR TWO

THE PAIR-FECT MATCH 38 (12oz)
empress elderflower & rose, hibiscus cordial,
lemon, topped with Mionetto Piccolo

BUILD: EFFERVESCENT, FLORAL, VIBRANT

AMUSE BOUCHE

PECORINO CHEESE & FIG GRISSINI (n)
ICE WINE, PISTACHIO, LEMON

FIRST COURSE

SELECT ONE ITEM

LOBSTER BISQUE
crab salad, gruyère cheese toast

BLUEFIN TUNA TARTARE (gf) (n)
asian pear, pine nut, crispy garlic chili sauce

MALPEQUE OYSTERS (gf)
1/2 dz, champagne mignonette,

SPANISH SAFFRON ARANCINI
tomato sabayon

SECOND COURSE

SELECT ONE ITEM

CRAB CAKE
sea bean & fennel salad, vadouvan-spiced curry aioli

MURGELLA BURRATA (v) (n)
red anjou pear, candied walnuts, frisee,
aged balsamic, sourdough toast

FOIE GRAS TORCHON
black currant gastrique, warm brioche

AVOCADO CRUNCH ROLL (gf)(v)
avocado, cucumber, mango,
shiso mayonnaise, puffed rice

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CAVIAR SELECTION

siberian 159 | sevruga 175 | osetra 195 | beluga 325
- toast , chives, egg, red onion, crème fraîche -

ROYAL CHILLED SEAFOOD TOWER 90 (gf)

east & west coast oysters, jumbo prawns,
hamachi nobu style, gringo salmon aburi,
bluefin tuna tartare, taro chips

A 5 KAGOSHIMA WAGYU HOT STONE

STRIPLOIN 34 /oz
3oz min. sashimi style, cooked tableside
- served with crispy garlic, yuzu ponzu -

(gf) gluten free (v) vegetarian (n) contains nuts

THIRD COURSE

SELECT ONE ITEM

MYCA FARMS
MUSHROOM RISOTTO (v) (gf)
locally grown porcini, king oyster mushrooms,
24-month aged parmigiano reggiano

CHILEAN SEABASS (gf)
sunchoke purée, spinach, lemon
caper beurre blanc

SAKE MARINATED
SABLEFISH
bok choy, crispy sushi rice,
saikyo miso puree

ROSSDOWN FARMS FREE
RANGE HALF CHICKEN (gf)
herb brined, arugula
& sun-dried tomatoes, chicken jus

THE COMBINATION
6oz USDA Prime Striploin “California Cut”,
tempura shrimp, potato purée,
heirloom carrots, peppercorn sauce

SNAKE RIVER FARMS
WAGYU FLAT IRON
6 oz, potato rosti, red onion marmalade
charred broccolini, red wine jus

ENHANCEMENTS

KAGOSHIMA A5 WAGYU

Kagoshima Prefecture is located on Japan's southern island, Kyushu. The Wagyu is sourced from Nozaki Farm producing an unparalleled level of quality and consistency.

STRIPLOIN 3 4 /oz

4oz. 6oz. OR 8oz

ADD TO YOUR DISH | SHARE FOR THE TABLE

1/2 nova scotia lobster tail 36 oscar 23 shrimp tempura 22 1/2 lb king crab mp

MAC&CHEESE WAFFLE (v) 15
five-cheese blend, jalapeño cheese fondue

CRISPY BRUSSELS SPROUTS (vg) (n) (gf) 13
toasted pecans, calabrian chili gastrique

TRIPLE COOKED FRIES (v) 14
truffle aioli

MASHED POTATOES (v) (gf) 12
yukon gold potatoes, butter & more butter

SAUCES

chimichurri (gf) 4 béarnaise (gf) 4 peppercorn 4 (gf) trio 10

DESSERT

SELECT ONE ITEM

BASQUE CHEESECAKE (gf)
gala apple compote & caramel sauce

MANJARI DARK CHOCOLATE
ganache, chocolate crunch sponge cake,
raspberry coulis

STRAWBERRY CHIFFON CAKE
buttermilk vanilla sponge, strawberry &
elderflower compote, vanilla bean moussee

(gf) gluten free (v) vegetarian (vg) vegan (n) contains nuts

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.