

Happy Valentine's Day

\$159 PER PERSON

Starter

CHOICE OF ONE

FRIED OYSTERS

tabasco aioli, prosciutto crumb,
fines herbs

CRISPY ARTICHOKE HEARTS

24-month aged parmigiano,
arugula, garlic-dill sauce

RICOTTA GNOCCHI

roasted maitake mushrooms,
arugula, brown butter, thyme, garlic
blossoms

FOIE GRAS TORCHON

raspberry coulis, raspberries,
coriander-candied hazelnut, chervil

PRIME RIBEYE CARPACCIO

24-month aged parmigiano,
caper aioli, arugula

OYSTERS ON THE HALF SHELL

HALF DOZEN...21 | DOZEN...42

. CAVIAR SERVICE .

House Made Blini, Crème Fraîche, Chive, Red Onion, Egg White, Egg Yolk

GOLDEN OSETRA 210

SIBERIAN STURGEON 85

GOLDEN KALUGA 200

AMERICAN WHITE STURGEON 69

Salad

ARUGULA

red grapes, celery, honeycrisp apple,
champagne vinaigrette, pecorino, mint

Entrée

CHOICE OF ONE

WHOLE LOBSTER (+MKT)

34oz BONE-IN FILET (+100)

sous-vide in a5 wagyu fat

TRIO OF DUCK

winter citrus, basil

LOBSTER RAVIOLI

lobster beurre monté,
tarragon, lemon

SEARED SEA BASS

herb soubise, creamy carolina gold rice,
jumbo lump crab, aleppo

6oz FILET

pommes purée, crispy leeks,
au poivre

SEARED SCALLOPS

fennel, blood orange beurre blanc,
pickled mustard seeds

. ADD ONS .

KING CRAB...22
KING CRAB OSCAR...26

HALF LOBSTER...26
TRUFFLE BUTTER...12

FOIE GRAS...26
PEPPERCORN CRUST...6

TRUFFLE...MKT
CAVIAR...MKT

A5 WAGYU...36 PER OZ
3 OZ MINIMUM

Dessert

CHOICE OF ONE

LEMON CAKE

anglaise, shortbread,
macerated blueberries

CHOCOLATE HAZELNUT POT DE CREME

crispy chocolate pearls,
maldon sea salt, candied hazelnuts

RED VELVET & WHITE CHOCOLATE CHEESECAKE

berry coulis, cocoa nib crumble

