

VALENTINE'S DAY PRE-FIXE

\$175 Per Person++

(Does not include alcoholic beverages, tax or gratuity)

AMUSE BOUCHE

TRUFFLE TUNA CONE

Bluefin Tuna Tartare, Black Truffle, Hackleback Caviar,
Sesame Crunch Cone

FIRST COURSE

Choice of:

SEAFOOD COCKTAIL (GF)

Snow Crab Claw, Jumbo Shrimp, Cocktail Sauce,
Horseradish Mustard Sauce

OR

SEA BREAM CRUDO

Grape Jus, Rice Wine Vinegar, Green Apple, Mint,
Pickled Onion

OR

WAGYU CROQUETTAS

A5 Wagyu Beef, Keen's Hot Mustard Sauce

OR

SMOKY AKAUSHI WAGYU TARTARE

Sourdough Toast, Bone Marrow Butter, Horseradish,
Cured Egg, Pickled Mustard Seeds

SECOND COURSE

Choice of:

LOBSTER BLT WEDGE

Nueske's Bacon, Hearts of Palm, Tomatoes, Avocado, Tarragon
Dressing

OR

ARUGULA & KALE SALAD (V)

Crispy Artichokes, Cured Tomatoes, Pecorino Cheese, Marcona
Almonds, Sherry Vinaigrette

OR

HOT HOUSE TOMATOES, ASIAN PEAR, & BURRATA (V)(GF)

Toasted Pistachios, Shaved Valrhona Chocolate, Minus 8 Vinegar

OR

LOBSTER BISQUE

Blue Crab Salad, Gruyere Toast

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

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THIRD COURSE

Choice of:

SUSHI TASTING

California Roll

Nigiri: Salmon, Bigeye Tuna, Yellowtail

Sashimi: Sea Bream, Bluefin Tuna, Hokkaido Scallop

OR

DAYBOAT SCALLOPS

Vanilla Bean Cauliflower Puree, Roasted Cauliflower,
Black Truffle Jus

OR

STEAK DIANE

Akaushi Wagyu Filet Mignon, Cognac Mushroom Sauce,
Herbed Fingerling Potatoes

OR

BRAISED BEEF SHORTRIB

Five Spice, Potato Puree, Roasted Root Vegetables

FOURTH COURSE

CHOCOLATE RASPBERRY CAKE

&

SPICED HOT COCOA

Chocolate Rye Cake, Chocolate Mascarpone Cream, Raspberry Glaze