



VALENTINE'S DAY

PRIX FIXE \$145++

CHEF'S GIFT

TOP HAT PASTRY CUP

maine lobster salad, meyer lemon, fennel fronds

STARTERS

CHOOSE ONE

BLUE CRAB SALAD

pani puri fritter, granny smith apples
vadouvan aioli

WAGYU TARTARE

toasted japanese milk bread
horseradish, cured egg
pickled mustard seed

SCALLOP CRUDO

golden lime, macerated strawberries
hazelnut, chili oil



ENHANCEMENTS

REGIIS OVA CAVIAR

blue corn johnny cakes, crumbled farm eggs
chives, citrus crème fraîche

SIBERIAN \$125 | OSSETRA \$140 GOLDEN | OSSETRA \$205

ICED SEAFOOD TOWER

maine lobster, snow crab claws, jumbo prawns
salmon ceviche, east & gulf coast oysters

\$115 | 2 PERSONS

SECOND COURSE

CHOOSE ONE

BLOOMSDALE SPINACH

shaved perigord truffle, quail eggs
meiji mushroom, torn brioche croutons
warm bacon & sherry vinaigrette

LOBSTER BISQUE

gruyere toast, petit crab salad

CANTELOUPE, HONEYDEW MELONS & PROSCIUTTO

pinenut granola, arugula
citrus virgin olive oil

MAINS

CHOOSE ONE

SUSHI TASTING

maki: california roll | nigiri: bigeye tuna, yellowtail, salmon | sashimi: seabream, bluefin tuna, hokkaido scallops

LOBSTER AGNOLOTTI

ricotta cheese, sea beans
saffron butter sauce

ALASKAN HALIBUT

ossetra caviar cream
braised fennel

WESTHOLME WAGYU STRIPLOIN

potato pavé
green peppercorn sauce



ENHANCEMENTS

MAINE LOBSTER TAIL + \$36 | ALASKAN KING CRAB + \$48

DESSERT

CHOOSE ONE

REUNION TOWER CLOUD GÂTEAU

red berry mousse, raspberry compote, chocolate shortbread & strawberry sherbet

CHOCOLATE MOLTEN LAVA CAKE

70% dark chocolate, vanilla bean ice cream, blood orange

FINALE

CHOCOLATE COVERED LONG STEMMED STRAWBERRIES