



Valentine's Day

3 COURSES \$99 PER PERSON

FRESH SEAFOOD PLATEAU ADDITION*

Oysters | Jumbo Shrimp | Ceviche | Lobster | Fresh Catch ~ \$99

FIRST COURSE

CAESAR SALAD

Romaine | Fricco Parmesan | White Anchovies | Meyer Lemon

STEAK TARTARE

Crispy 6 Minute Egg | Caperberry | Black Trumpet Mushrooms | Fingerling Potatoes

BUTTERNUT SQUASHAGNOLOTTI

La Quercia Prosciutto | Ruby Red Grapefruit | Brown Butter | Sage

6 LOCAL OYSTERS & 3 JUMBO SHRIMP

Cocktail Sauce | Mignonette

~ \$10 Supplement ~

MAIN COURSE

CAST IRON SEARED 1 OZ FILET MIGNON

100 Layer Potato | Pan Seared Brussels Sprouts | Wild Mushrooms | Peppercorn Jus

GRILLED 14OZ PRIME N.Y. STRIP

Crispy BBQ Spiced Sweet Potato | Bourbon Glazed Chantenay Carrots | Bacon Jam | Chipotle Butter

PAN SEARED HALIBUT

Crushed Potato | Roasted Beets | Cipollini Onion | Dill

32 OZ GRILLED PORTERHOUSE FOR 2

Braised Beef & Potato Latke | Pan Seared Broccoli | Horseradish Cream Sauce

20 OZ CHATEAUBRIAND

Robuchon Potatoes | Grilled Asparagus | Baby Shiitake Mushrooms | Pinot Noir Butter

~ \$39 Supplement~

18 OZ PRIME BONE-IN RIBEYE WITH PÉRIGORD TRUFFLES

Winter Vegetables & Bacon Medley | Parsnip Pureé | Bordelaise

~ \$29 Supplement ~

ADD GRILLED LOBSTERTAIL~ \$21

DESSERT

RASPBERRY LEMON CAKE

Coconut Sorbet | Raspberry Sauce

HAZELNUT MILK CHOCOLATE CAKE

Milk & Caramel Ice Cream Swirl | Butterscotch Sauce