

Valentine's Day

FIRST COURSE

guests choice of one:

LOBSTER BISQUE

Cognac Foam, Tarragon Oil

YELLOWFIN TUNA CRUDO

Shallots, Lemon Caper Vinaigrette

BOBOTIE CREPES

Savory Ground Beef Curry
Apples, Raisins, Hollandaise

MINI BAKED BRIE

Figs, Candied Pecans
Berries, Toasted Brioche

CAESAR SALAD

Spiced Garbanzos, Croutons
Parmesan, Anchovy Dressing

ROASTED BEET SALAD

Pistachios, Goat Cheese,
Honey Bush Vinaigrette

ADDITIONAL SHAREABLES

OYSTERS

ROCKEFELLER

Half Dozen Oysters
additional 22

SEAFOOD TOWER

Lobster, Jumbo Shrimp,
Crudo, Oysters
additional 100

CAVIAR

Baeri 1oz | 95
Gros Grain 1oz | 210
Oscietre Gold 1oz | 250

MAIN COURSE

guests choice of one:

CAPERBERRY CHICKEN PICCATA

Chicken Milanese, Lemon
Risotto, Char-Grilled Asparagus

PAN-SEARED SEA BASS

Mushroom Crust, Yukon Potatoes,
Truffle Cauliflower Cream Sauce

THREE CHEESE PESTO RAVIOLI

Ricotta, Parmesan, Mozzarella
Pesto Cream Sauce

OSCAR STYLE FILET MIGNON

Grilled Shrimp, Truffle Whipped
Potatoes, Asparagus, Béarnaise

TOMAHAWK 30oz

Truffle Whipped Potatoes
Sautéed Mushrooms
additional \$65

DESSERT

guests choice of one:

CHOCOLATE DOME

Dark Chocolate Mousse
Chocolate Ganache
**gf, nf*

CRÈME BRÛLÉE

Amarula Liqueur
Fresh Berries
**gf, nf*

RASPBERRY CHEESECAKE

White Chocolate,
Raspberry Glaze

*20% automatic gratuity will be added onto all bills this evening.
25% gratuity will be added onto itemized split bills for parties of 5 or more.*

Out of respect for other guests, please refrain from distracting phone or camera use while dining.