

# Valentine's Day

## FIRST COURSE

*please select one:*

### OYSTERS ROCKEFELLER

Baked Spinach, Herb Butter  
Parmesan Breadcrumbs, Lemon

### MUSHROOM TART

Gruyere Cheese, Cipollini  
Onion, Chives, Golden Crust

### BOBOTIE CREPE

Sweet & Savory Ground Beef  
Curry, Hollandaise, Apple

### APRES SALAD

Goat Cheese, Pistachios  
Pomegranate, Maple Vinaigrette

## ADDITIONAL SHAREABLES

### HAUS GOUDA FONDUE

Yukon Gold Potatoes, Apple  
Roasted Brussels Sprouts  
Cornichons Sourdough  
28

### CAVIAR SELECTION

Baenki 1oz | 96  
Oscietre Gros Grain 1oz | 210  
Oscietre Gold 1oz | 250

### JUMBO SHRIMP COCKTAIL

Assorted Cocktail  
Sauces  
22

## MAIN COURSE

*please select one:*

### PAN SEARED SEA BASS

White Wine Fumée, Sautéed Tomatoes &  
Castelvetro Olives, Potato Leek Puree

### CHEF'S FRIED CHICKEN

Crème Fraîche & Chive Whipped  
Potatoes, Baenki Caviar

### CHAR-GRILLED FILET MIGNON

Whipped Potatoes, Grilled  
Asparagus, Mushroom Cream Reduction  
*add lobster tail for \$55*

### BAKED MAINE LOBSTER

Jumbo Lump Crab, Half Lobster  
Brown Butter Brioche, Asparagus  
Celeriac Puree Béarnaise Sauce

### SPINACH TORTELLONI

Three Cheese & Spinach Stuffed  
Ricotta Cream Sauce, Tomato Confit

## SHAREABLE SIDES

**Parmesan Truffle Fries | 12**  
*white truffle oil*

**Curry Cauliflower | 9**  
*toasted almonds*

**Crispy Brussels Sprouts | 9**  
*peri peri buttermilk*

**Three Cheese Orecchiette | 12**

## DESSERT

*please select one:*

### FLOURLESS CHOCOLATE CAKE

Caramel Sauce  
Chocolate Ganache \*gf

### MIXED BERRY CHEESECAKE

White Chocolate, Fresh  
Berries, Raspberry Glaze \*gf

*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.*