



VALENTINE'S DAY

a la carte menu

Starters

WAGYU BEEF CARPACCIO
capers, oyster aioli, black truffle 31

KING SALMON TARTARE
avocado, pomegranate, mango,
serrano pepper, rice cracker 31

Entrées

LOBSTER POT PIE
maine lobster, parsnip, fine herbs 60

SCALLOPS AND RISOTTO
red beets, goat cheese, seared prosciutto
wrapped scallops 53

STEAK FOR 2
38oz tomahawk ribeye, roasted mushrooms,
herb chimichurri 210

Dessert

CHOCOLATE FONDUE
chocolate ganache, marshmallow, pound cake,
strawberry, honey crisp apples 24

