

# Valentine's Day 2026

- \$125 PER PERSON -

## FIRST COURSE

your choice of

### Steak Tartare\*

sriracha aioli, fine herbs

### Wedge Salad

maple bacon, pickled shallots, blue cheese, herb ranch dressing

### French Onion Soup

caramelized onion, veal stock, comté

## SECOND COURSE

your choice of

### Risotto

chestnut mushroom, parmesan, balsamic

### Salmon\*

miso beurre blanc, bok choy, fresno

### 8oz Filet Mignon\*

confit potatoes, chimichurri

## STEAK UPGRADES

All steak upgrade include a choice of mix mushroom or 50/50 mashed potatoes

**4oz A-5 Wagyu\* (+25)**  
Miyazaki Prefecture, Japan

**24oz Ribeye\* (+30)**  
Heritage Farms, IL

**16oz Wagyu Curo\* (+35)**  
Westholme, Australia

## DESSERT

your choice of

### Snickerdoodle Cheesecake

pear, honey,  
pecan

### Sticky Toffee Pudding

malted milk brittle, caramel,  
dulce de leche gelato

## Luxe Upgrades

### 6 Oysters\* | 26

golden balsamic mignonette,  
house cocktail sauce

### Seafood Tower\*

lobster, snow crab claws, jumbo shrimp,  
oysters\*

Half Tower | 115

Full Tower | 230

### Caviar Service\*

proudly serving Rare Tea Cellar Caviar

Golden Kaluga | 95

Reserve White Sturgeon | 145

Emperors Osetra | 195

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices.

A 20% service charge will also automatically be applied.