

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.