



VALENTINE'S DAY



starters

JAPANESE MILK BREAD - 5 / 10 -
smoked maldon salt, garlic butter, radish
HALF or FULL LOAF V

SHRIMP COCKTAIL - 22 -
gin cocktail sauce, escabeche, cilantro GF

FILET TATAKI - 33 -
pickled fresno, hazelnut, fresh horseradish
parmigiano, creme, frisee GF

BLUE ICEBERG WEDGE - 14 -
bickory smoked bacon, tomato confit,
pickled onion, cambozola GF

MUSHROOM ARANCINI - 15 -
fried oyster & cremini mushroom risotto,
truffle mayo, shaved black truffle V

BLUEFIN AKAMI CRUDO * - 22 -
caramel tamari, orange, chive, fried
yucca, trout roe GF

BURRATA - 15 -
chili pepita crunch, heirloom tomato,
chives, grilled baguette V

GEM & ENDIVE SALAD - 14 -
marinated artichoke, parmigiano-
reggiano dressing, white anchovies,
brioche bread crumbs V

mains

SEA SCALLOPS* - 45 -
ponzu, roasted jalapeño, grilled
avocado, candied bacon, black garlic
mayo

LOBSTER RISOTTO - 45 -
peas, herbs, texas olive oil, shaved
black winter truffle GF

ORA KING SALMON * - 45 -
tallow roasted fingerling potatoes,
pickled radish, bickory mustard creme,
dill oil, trout roe GF

14oz PRIME PORK CHOP * - 34 -
potato puree, pickled poblano, bacon
jam, chèvre GF

BEEF WELLINGTON* - 69 -
7oz angus tenderloin filet, tallow
duxelles, baby carrot, potato purée,
demi-glace

12oz PLATINUM NY STRIP - 90 -
grilled asparagus, hollandaise, lump
crab GF

BACON-WRAPPED FILET * - 70 -
pepper crusted with au poivre sauce,
tallow roasted fingerling potatoes

14oz PRIME ANGUS RIBEYE * - 85 -
baby carrots, chili pepita crunch, crema

desserts

CRÈME BRÛLÉE - 10 -
berries GF

CHOCOLATE CAKE - 10 -
layered with chocolate mousse &
ganache, streusel, caramel sauce,
vanilla bean ice cream

CHEESECAKE - 10 -
dulce de leche, candied pecans & bacon,
salted caramel ice cream

BROWNIE - 10 -
vanilla bean ice cream, candied bacon,
walnuts