

VALENTINE'S DAY

\$99 Prix Fixe Dinner

• ADDITIONS •

Half-Shell Oysters* 22 Half-shell oysters served with tarragon mignonette and yuzu cocktail sauce

RECEPTION

Glass of Bubblies with Hibiscus

FIRST COURSE

Chocolate & Strawberry Salad Mixed greens with fresh strawberries, white balsamic vinaigrette, manchego cheese and crunchy cacao nibs

SECOND COURSE

18-Hour Sous Vide Pork Belly Honey chili glaze, honey crisp apple nage, micro herbs

or

Braised Short Rib Ravioli Butter parmesan sauce, red wine reduction and toasted pistachio

ENTRÉE

Served with buttery mashed potatoes and haricot verts

New Zealand Salmon* Served with a macadamia nut and maple syrup crust *or*

8oz Ribeye Cap*

Served with herb seasoning and bourbon peppercorn sauce or

Steak & Lobster* (+50 Supplement) Petite Filet Mignon and baked Australian Lobster tail with drawn butter

DESSERT

My Sweet Chéri

Cherry-vanilla heart, cherry gelée, white chocolate cremeaux and red velvet cake

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added for parties 6 or more.

