

HAPPY
VALENTINE'S DAY



\$119 PER PERSON (NOT INCLUDING TAX OR GRATUITY)

TO BEGIN

LOBSTER BISQUE

Lobster Brioche Crouton

WAGYU BEEF TARTARE

Miso Garlic Panisse, Chile Crisp, Yuzu Pickles

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

HIRAMASA CRUDO

Chloe Berry, Jalapeño, Green Apple Verjus

BLACK TRUFFLE POTATO PIEROGI

Arethusa Tapping Reeve Cheese, Confit Shallots
Chive Crème Fraîche

COLOSSAL LUMP CRAB COCKTAIL

Old Bay Cracker, Avocado, Green Goddess

STARLIGHT GARDENS WINTER GREEN SALAD

Fuyu Persimmons, Roasted Grapes
Goat Cheese Pistachio Vinaigrette

ADDITIONS:

Foie Gras Pate: Concord Grape Jam
Hazelnut Doughnut / 25
Colossal Shrimp / 5 each
Clams On The Half Shell / 2 each
East Coast Oysters / 3 each

ENTRÉE

CHILEAN SEA BASS

Pearl Couscous, Charred Snap Peas & Zucchini
Tomato Chorizo Sofrito

SURF & TURF (ADD 5)

Grilled Filet Mignon, Lump Crab Stuffed Lobster-
White and Green Asparagus Salad
Robuchon Potatoes

SEARED NANTUCKET BAY SCALLOPS

Black Trumpet Mushrooms, Chive Gnocchi
Lemon Brown Butter Whipped Salsify

ROASTED RACK OF LAMB

Black Garlic Braised Lamb Shank With
Tuscan Kale, Pesto Glazed Chickpeas
Harissa Carrot Almond Romesco

GRILLED KANSAS CITY STRIP STEAK

Crispy Maitake Mushrooms & Cipollini Onions
Castelfranco, Pickled Ramp Salsa Verde

LOBSTER TAGLIATELLE

Sunchoke, Swiss Chard, Nduja Crumble
Meyer Lemon Nage

DESSERT

SALTED CARAMEL BAKED ALASKA

Ganache

WARM STICKY TOFFEE PUDDING

Whipped Cream

MEYER LEMON BERRY TRIFLE

Vanilla Genoise, Diplomat Creme

VANILLA BEAN CRÈME BRÛLÉE

Raspberry Macron

CHOCOLATE ESPRESSO PALETTE

Almond Ice Cream

KEY LIME CHEESECAKE

Passion Fruit Curd, Blackberries