



# HAPPY VALENTINE'S DAY!

## APPETIZERS

PLEASE SELECT ONE

### ICEBERG WEDGE

PT. REYES BLUE CHEESE, PANCETTA, PICKLED ONIONS, QUAIL EGG

### LOCAL TOMATOES

FARMHOUSE HEIRLOOMS, BURRATA CHEESE, BASIL PESTO, BANYULS

### ORGANIC MIXED GREENS

FRENCH FETA, RED ONION, HEIRLOOM TOMATO, NIÇOISE OLIVES

### PARSNIP SOUP

MAINE LOBSTER, APPLE, FENNEL, TARRAGON

### BLACK OLIVE CAESAR

BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

### AHI TUNA SASHIMI

FRESH WASABI, HOUSEMADE PONZU, PICKLED CUCUMBER

### FLORIDA ROCK SHRIMP CEVICHE

AJI AMARILLO, CILANTRO, RED ONION, CRISPY HOMINY

### AMERICAN WAGYU BEEF TARTARE

TRADITIONAL GARNISH, GRILLED PITA BREAD

### AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL

### JUMBO SHRIMP COCKTAIL

SPICE-POACHED, COCKTAIL SAUCE

### MARKET OYSTERS

TRADITIONAL GARNISH

### SHELLFISH PLATTER

MAINE LOBSTER, KING CRAB  
SHRIMP, OYSTERS  
FOR TWO 50 SUPPLEMENT

### HUDSON VALLEY FOIE GRAS

SEASONAL ACCOMPANIMENTS  
10 SUPPLEMENT

### PETROSSIAN CAVIAR

TSAR IMPERIAL OR ALVERTA  
PRESIDENTE 1oz  
195 OR 295 SUPPLEMENT

## ENTREES

PLEASE SELECT ONE

### FILET MIGNON 8 OZ

### NEW YORK STRIP 14 OZ

### DELMONICO RIB EYE 16 OZ

### SKIRT STEAK 12 OZ

### CERTIFIED ANGUS RIB CAP 8 OZ

### VEAL CHOP 14 OZ

### GLAZED BEEF SHORT RIB

CELERY ROOT PURÉE, BABY VEGETABLES, PÉRIGOURDINE

### HERB-ROASTED CHICKEN BREAST 8 OZ

### PAN-SEARED SCALLOPS

### AHI TUNA

### SCOTTISH SALMON

### PAN-SEARED LOCAL SNAPPER

### MISO-GLAZED SEA BASS

MAITAKE MUSHROOM DASHI, RADISH, SCALLION

### "A5" NEW YORK STRIP 8 OZ

95 SUPPLEMENT

### PORTERHOUSE 32 OZ

25 SUPPLEMENT

### TOMAHAWK CHOP 40 OZ

50 SUPPLEMENT

### ENTREE ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER 29

HUDSON VALLEY FOIE GRAS 32

ALASKAN KING CRAB BÉARNAISE 27

GRILLED TIGER PRAWNS 30

## ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES

CLASSIC CREAMED SPINACH

## DESSERTS

PLEASE SELECT ONE

### MILK CHOCOLATE PANNA COTTA

BROWNIE CRUMBLE, HOT FUDGE, SWEET CRÈME FRAÎCHE

### ROASTED BANANA BREAD PUDDING

RUM TOFFEE SAUCE, MALTED MILK ICE CREAM

### CHÈVRE CHEESECAKE

MASCERATED STRAWBERRIES, TOASTED MERINGUE

### VANILLA CRÈME BRÛLÉE

HOUSEMADE WARM BEIGNETS

\$155 PER GUEST

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS.

YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.