



HAPPY VALENTINE'S DAY!

APPETIZERS

Choice Of:

ICEBERG WEDGE

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

ORGANIC MIXED GREENS

FRENCH FETA, RED ONION, HEIRLOOM TOMATO, NIÇOISE OLIVES

BLACK OLIVE CAESAR

BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

FRESH PASTA CAMPANELLE PASTA

BRAISED RABBIT, KALE, CIPPOLINI, PISTACHIO

AHI TUNA TARTARE

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

MARKET OYSTERS

TRADITIONAL GARNISH

LOCAL TOMATOES

FARMHOUSE HEIRLOOMS, BURRATA CHEESE, BASIL PESTO, BANYULS

POTATO LEEK SOUP

LOBSTER, MUSSELS, BRAISED FENNEL, DILL

AHI TUNA SASHIMI

FRESH WASABI, HOUSEMADE PONZU, PICKLED CUCUMBER

AMERICAN WAGYU BEEF TARTARE

TRADITIONAL GARNISH, GRILLED PITA BREAD

JUMBO SHRIMP COCKTAIL

SPICE-POACHED, COCKTAIL SAUCE

MAINE LOBSTER RISOTTO

BUTTERNUT SQUASH, ALBA TRUFFLE, BROWN BUTTER

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

Choice Of:

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

SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER 29

HUDSON VALLEY FOIE GRAS 32

ALASKAN KING CRAB BÉARNAISE 27

ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES

CLASSIC CREAMED SPINACH

DESSERT DUO FOR THE TABLE

HAZELNUT SEMIFREDDO

MANJARI CREMEAUX, COCOA MERENGUE

WHITE CHOCOLATE AND RASPBERRY CUSTARD

CHAMPAGNE GELEÉ, SABLE COOKIE

PROSECCO, COL DE SALICI

VENETO

ITALY 2016 \$58

SAUVIGNON BLANC, VACHERON

SANCERRE

FRANCE 2015 \$72

MALBEC, CHEVAL DES ANDES

MENDOZA

ARGENTINA 2013 \$98

\$145 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.