



# ♡ HAPPY VALENTINE'S DAY ♡

## APPETIZER

CHOOSE ONE BELOW

### BEEF TARTARE

GOCHUJANG, CAPERS, HORSERADISH

### CAVIAR & CHAMPAGNE CARBONARA

BUCATINI, DUCK EGG, CRÈME FRAÎCHE, SMOKED BACON

ADD ALBA WHITE TRUFFLES (SUPPLEMENT \$30)

### HAMACHI CRUDO

FISH PEPPER VINAIGRETTE, MEYER LEMON, BENNE SEED

### ICEBERG WEDGE

BLUE CHEESE DRESSING, BACON, CHICKEN SKIN, TOMATO



### MICHAEL'S AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

## ENTREE

CHOOSE ONE BELOW

8 OZ **FILET MIGNON** CEDAR RIVER FARMS, CO

12 OZ **NEW YORK STRIP** PAINTED HILLS NATURAL, OR

16 OZ **BONELESS RIB EYE** PAINTED HILLS NATURAL, OR

10 OZ **HANGER STEAK** CERTIFIED ANGUS

6 OZ **NORTH ATLANTIC TUNA STEAK**

### MARYLAND CRAB CAKE

PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS

### DAY BOAT SCALLOPS

CAULIFLOWER, TAHINI, CAPER VINAIGRETTE

## SANUKI OLIVE FED WAGYU

MINIMUM 3 OZ PER ORDER

99 PER OUNCE

**POACHED HALF MAINE LOBSTER 40**

**MARYLAND CRAB & HOLLANDAISE 22**

**GRILLED SHRIMP 29**

**3G WHITE TRUFFLE 60**

## SIDES

CHEF'S SELECTION OF SIDES TO BE SERVED FAMILY STYLE FOR THE TABLE

## DESSERT

CHOOSE ONE BELOW

### BOURBON CHOCOLATE BAR

BROWNIE, CARMELIA MOUSSE, PEANUT BUTTER

### BLOOD ORANGE PANNA COTTA

VANILLA MERINGUE, WHIPPED CRÈMEUX, CITRUS

### ARTISANAL CHEESE

SELECTION OF CHEESES, SEASONAL JAM & ACCOMPANIMENTS

# \$115 PER PERSON



DESIGNATES A CHEF MICHAEL MINA SIGNATURE