

"VALENTINE'S DAY"

Thursday, February 14, 2019

SWEET CRAB TOAST

Green Papaya & Sriracha

ARUGULA SALAD

California Olive Oil, Fresh Burrata, Lemon, Candied Pine Nuts

TEMPURA LOBSTER TACOS

Cole Slaw, Aji Aioli

BROILED ASPARAGUS

Multi-Grain Risotto

SPAGHETTI

Filet Mignon Meatball

TUNA SASHIMI

Sautéed Hudson Valley Foie Gras

"SERVED FOR TWO"

ROBATA "charcoal grilled"

Ponzu Marinated Wagyu Beef, Lemongrass Chicken, Pesto Glazed Salmon

ICED SEAFOOD TOWER

*Mussels, Oysters, Jonah Crab Claw and Cocktail Shrimp
Sea Salt & Hot Butter Rolls*

CAULIFLOWER STEAK

Vadouvan, Charred Onions, Portobello, Green Chutney

BASIL-CRUSTED SALMON FILET

Farro Verde, Red Pepper Aioli

CALIFORNIA SPINY LOBSTER

"Thermidor Style"

WILD CAUGHT YELLOWTAIL SNAPPER

Shrimp Fried Rice, Shiitake, Thai Curry, Coconut Broth

ROASTED ORGANIC CHICKEN

Cilantro Lime Salad, Cardamom and Yogurt

CLASSIC BLACK ANGUS FILET MIGNON

Béarnaise Sauce

"SERVED FOR TWO"

ROASTED BEEF WELLINGTON

Prosciutto, Mushroom Duxelle, Red Wine Sauce

SWEETS

CHOCOLATE CRÈME BRÛLÉE

Passion Fruit Ice Cream

FREEZE-DRIED BERRY MERINGUE

Strawberry Ice Cream, Whipped Cream

"Served for Two"

DESSERT CART TABLESIDE

Cakes / Tarts / Cookies / Eclairs

\$85 Prix Fixe

3 Courses