

# Valentine's Day Dinner

## Caviar

with Brioche and accoutrements  
*American White Sturgeon Royale/Russian Ossetra*  
Supplemental 125 per oz/\_175 per oz

Kusshi Oysters on the Half Shell  
 $\frac{1}{2}$  Dozen/Dozen  
Supplemental 24/40 to Table

## Dinner

(Choose one from each course)

Blood Orange Salad  
*Arugula & Frisee, Fennel, Roasted Beets, Goat Cheese, Blood Orange Supremes, Walnut, Tarragon Vinaigrette*

Shiitake Tuna Tartare  
*Shiitake Mushroom, Mango, Crispy Wonton, Spicy Aioli*

Shrimp Cocktail  
*Jumbo Prawns, Yuzu Cocktail Sauce*

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Grilled Vegetable Gratin  
*Saffron Espuma, Vegetable Demi Glas*

Porcini Dusted Ocean Trout  
*Wild Mushroom - Potato Timbale, Wilted Greens, Micro Herb Salad, Truffle Sherry Vinaigrette, Mushroom Nage*

Oak Grilled Prime NY Strip  
*Roasted Onion Pommes Puree, Rainbow Chard, Maitake Mushrooms, Cippolini Demi Glas*

"Char Sui" Veal Chop  
*Stir Fried Mustard Greens, Warm Enoki & Shiitake Noodles, Asian Pickled Vegetables*

Whole Fish for Two  
*Crispy Fried Thai Pink Snapper, Palm Sugar-Tamarind Gastrique, Rice Noodle, Nam-Jin Seafood, Chiles & Aromatics*  
Supplemental \$10 per Guest

32oz 30 Day Dry Aged "Creekstone" Prime Tomahawk for Two  
*Mornay Pommes Puree, Grilled Asparagus, Bordelaise*

Or

*Huanciana Potatoes, Peruvian Stirfried Tomato Salad, Aji Panca Butter*  
Supplemental \$30 per Guest

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Citrus Vacheron  
*Olive oil Cake, Orange Curd, Meringue, Blood Orange Sorbet, Citrus Supremes*

Caramel Bodino  
*Chocolate Crumble & Tuile*

\$98 per person \$50 Supplemental Wine Pairing