

BLACK+BLUE

vaLEntine's Day

CHOOSE AN APPETIZER, ENTREE & DESSERT - \$12OPP

Canapes for 2

Mac & Cheese Croquettes  
black truffle mornay

Slow Roasted Prime Rib Yorkshire  
horseradish cream

Kusshi Oyster  
caviar

Appetizers

Parsnip Velouté  
sundried tomato gremolata  
pine nut brittle

Heirloom Beet Salad  
ruby grapefruit, goat cheese mousse  
sumac tuille

Tableside Caesar Salad  
baby romaine, focaccia croutons  
lemon parmesan vinaigrette

Wagyu Beef Carpaccio  
pickled mushrooms, black garlic  
rosemary beignets

In-House Duck Prosciutto  
grilled endive, celery root hash  
fig marmalade

Pan Seared Sea Scallops  
charred corn & bacon succotash  
cherry tomato jam

Mains

Ratatouille Vegetable Napoleon  
garlic & chili rapini  
romesco sauce

Foraged Mushroom Risotto  
black truffle, sweet peas  
crisp Reggiano

Prime Beef Wellington  
baby spinach, mushroom duxelle  
glazed heirloom carrots, red wine sauce

Crab Crusted Salmon  
sweet potato gnocchi, edamame purée  
ginger nage

Pan Seared Chilean Seabass  
chorizo & smoked mussel cassoulet  
vidalia onions

45 Day Aged Prime Striploin  
Roquefort mashed potato, crispy brussels sprouts  
roasted shallot jus

Upgrade the Striploin to Wagyu | +\$75

ADD ONS

Pan Seared Foie Gras \$24 | ½ Pound Atlantic Lobster \$26

Sautéed Jumbo Tiger Prawns \$28

Make Your Main a Platter | +\$50pp

8 oz prime beef tenderloin, ½ lb Alaskan king crab  
4 sautéed tiger prawns, black truffle mashed potatoes  
charred asparagus with lime brown butter  
red wine jus, bearnais

Dessert

Flourless Dark Chocolate Lava Cake  
lemongrass & Thai bird chili anglaise  
Tahitian vanilla ice cream

Strawberry Shortcake  
“Grand Marnier” angel food, strawberry curd  
whipped mascarpone, 15 year balsamic

Tableside Baked Alaska  
pistachio dacquoise, in-house gelato  
Italian meringue, overproof alcohol

Petit Fours  
hand-made truffles  
long stem strawberries, macarons