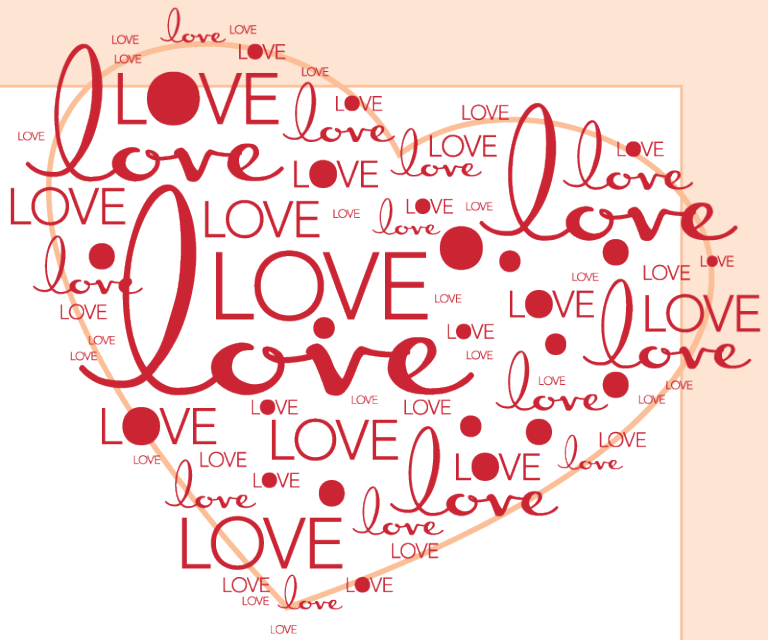


Valentine's Day

PRIX FIXE DINNER
(Choice of)

3 Courses. \$65 Per Person.



APPETIZER

Lobster Bisque
Crab & shrimp wonton, creme fraiche

Pink Grapefruit Salad
Pickled beet, cranberries, kale, toasted almonds
& sherry vinaigrette

Spicy Tuna Tartar Ball
Avocado, yucca chips, spicy shallot ponzu

Foie Gras Mousse
Brioche toast, caramelized apple, cranberry compote, baby greens

Stuffed Gulf Shrimp
Crab meat, passion fruit butter sauce

Smoked Salmon
Galette potato, pickled beet, radish, herb salad, wasabi creme fraiche

ENTREES

Chef's Sushi Sampler
Sweet Heart Roll - kani kama, beet, cucumber, avocado
Nigiri - wagyu beef, toro tartar, sake toro, shima Aji
Sashimi - yellowfin tuna, escolar, hamachi

Ruby Red Trout
Stuffed with oyster, spinach, tomato, jalapeno, sweet potato bacon hash, salsa verde

Maine Lobster
Basmati, crispy spinach, pineapple, coconut curry sauce

Grilled Jumbo Shrimp
Butternut squash, edamame, shimeji, cashew, fermented black beans, sambal aioli

Chilean Sea Bass
Baby bok choy, scented jasmine rice, jalapeno & shiro miso glaze

Filet Mignon
Green beans, shiitake, roasted fingerling potato,
& spicy Szechwan chili sauce

Vegetarian Plate
Crispy rice crusted wild mushroom croquette, eggplant, potato, brussels sprout, sea salt black pepper tuile

DESSERT

Sampler Dessert
Chocolate mousse heart, passion fruit pana cota, strawberry coulis & toasted graham cracker

Menu items are subject to change according to availability
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.