

Valentine's Day

PRIX FIXE DINNER

3 Courses. \$65 Per Person



STARTERS

Lobster Bisque
Tarragon/cognac cream

Hamachi Sashimi
Thai chili/ yuzu ponzu/ orange supreme/ tobiko

Pickled Beet
Green apple/ radicchio/ candied walnuts/ Maytag blue/ sherry vinaigrette

Smoked Salmon Napoleon
Brioche/ pickled vegetables/ wasabi crème fraiche/ salmon pearl

ENTREES

Sushi Tasting Plate
Lump crab meat/ avocado/ cucumber/ pink soy paper
Nigiri: - wagyu beef tartar/ ikura/ madai/ shima aji/ uni
Sashimi: - tuna/ sake/ walu walu

Broiled Maine Lobster
Crab meat/ shrimp/ wok fried rice/ Hong Kong XO sauce

Seared Sea Scallops
Butternut squash/ Hon Shimeji/ apple curry butter sauce

Grilled Wild Rockfish
Persimmon/ dates, pomegranate relish/ celtes stem/ parsnip potato

Chilean Sea Bass
Baby bok choy/ coconut jasmine rice/ jalapenos/ shiro miso glaze

Filet Mignon
Broccolini/ roasted fingerling potatoes/ spicy Szechwan chili sauce

Wild Mushroom Croquet
Fresh herbs/ potatoes/ puffed rice/ truffle vinaigrette

DESSERT

Chocolate Mousse Heart
Fresh berries/ raspberry coulis

Passion Fruit Pana Cotta,
Toasted graham cracker crumb

Consuming raw or under cooked meat,poultry,eggs,
or seafood may increase your risk of contracting foodborne illnesses.