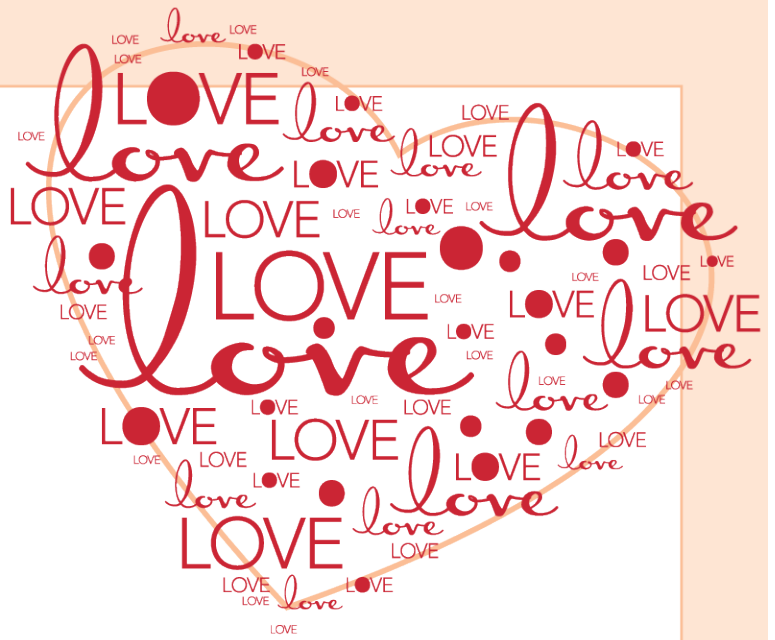


Valentine's Day

PRIX FIXE DINNER
(Choice of)

3 Courses. \$65 Per Person.



A P P E T I Z E R

- Lobster Bisque
Tarragon, cognac cream, wonton crisps
- Pink Grapefruit Salad (Veg)
Avocado, dates, candied cashew, yuzu vinaigrette
- Crispy Fried Quail
Honey gochujang, radish apple salad
- Foie Gras Mousse
Brioche toast, greens, sour cherry, toasted almond
- Hamachi Sashimi
Spiced hot oil, Oba yuzu emulsion
- Smoked Salmon
Nori bilini, wasabi whipped creme fraiche

E N T R E E S

- Chef's Sushi Plate
Roll - Lump Crab meat, Avocado, Asparagus, Cucumber, Soy Paper
Nigiri - Wagyu Beef, Sake Toro, Ikura, Shima Aji, Botan shrimp
Sashimi - Yellowfin Tuna, Escolar, Hamachi
- Baked Wild Rockfish
Pineapple fried rice, ham, dried shrimp, crispy spinach, assam sambal
- Stuffed Maine Lobster
Crab meat, XO butter, wok fried noodle, shiitake, cabbage, bok choy
- Seared Sea Scallops
Parsnip potato, shimeji, Chinese celery, yuzu kosho butter, pomegranate
- Chilean Sea Bass
Baby bok choy, scented jasmine rice, jalapeno & shiro miso glaze
- Filet Mignon
Green beans, shiitake, roasted fingerling potatoes,
& spicy Szechwan chili sauce
- Seared Duroc Pork Rib Chop
Caramel glaze, apple radicchio kimchee, walnuts, pureed Yukon gold, sauteed kale
- Wild Mushroom Croquet (Veg)
Fresh herbs, potato crust, crushed almond, truffle vinaigrette

D E S S E R T S

- Red Velvet Cake - cream cheese frosting, raspberry coulis
- Passion Fruit Pana Cotta - toasted graham cracker crumbs

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.