

Valentine's Day

Monday, February 14th, 2022

Caviar Selection - 1 ounce

served with wasabi crème fraîche, egg & buckwheat blini

Golden Imperial Osetra 235

Today's Oysters mignonette / lemon

half dozen 30

add caviar additional 55

- First Course -

select one

Hamachi Shots truffled ponzu / avocado / ginger / jalapeño

Tuna Tataki Caesar Salad onion / cheese / tomato

Eel Sushi pickled radish / avocado / cucumber

Lobster Tartare frisée / orange / haricot vert **add caviar additional 55**

- Second Course -

select one

Tempura Shrimp sweet dashi / shishito peppers / squash

Crab Cake root vegetable salad / yuzu vinaigrette / alfalfa sprouts

Lobster Rocks almond purée / truffle / mitsuba

Sea Urchin Toast truffle / apple butter / champagne glaze / tomato **additional 20**

- Third Course -

select one

Grilled Lobster napa cabbage / shiitake / carrots

Grilled Ora King Salmon champagne glaze / bacon / tomato / green beans / wild mushrooms

Seared Scallops barley risotto / squash / red kale

Corn Ravioli seasonal vegetables

C.A.B. Prime New York polenta / tomato compote / parmesan

C.A.B Tenderloin tempura vegetable / smoked paprika

Wagyu Ribeye asparagus / green peppercorn jus **additional 20**

Miyazaki A5 carrots / king oyster mushroom / bordelaise **additional 95**

- Dessert Course -

select one

Chocolate milk chocolate ganache / butterscotch / crispy honey / milk gelato

Red raspberry mousse / strawberry coulis / brown butter crumble / vanilla cream

\$185 per person

exclusive of tax and gratuity

menu subject to change