



Valentine's Day 2023

• 3 COURSES \$149 PER PERSON •

FIRST COURSE

OYSTERS & SHRIMP
6 Local Oysters | 3 Jumbo Shrimp
Mignonette | Cocktail Sauce

TRUFFLED STEAK TARTARE "VOL-AU-VENT"
Prime Beef Tartare | Perigord Puff Pastry
Roasted Exotic Mushrooms & Puree | Mustard | Caper

CHILLED KING CRAB COCKTAIL SALAD
Alaskan King Crab | Hearts of Palm | Blood Orange Supremes
Meyer Lemon Aioli | Crispy Shallot | Avocado

TUNA TARTARE
Sesame-Soy Lime | Avocado Mousse | Cucumber
Togarashi Tortilla

ENTREE

SELECT YOUR PROTEIN

14oz Prime Braised Short Rib

14oz Prime New York Strip

14oz Choice Bone-In Filet

14oz Prime Ribeye

10oz Choice Barrel-Cut Filet Mignon

8oz Chilean Sea Bass

SELECT YOUR SIDE

Grilled Asparagus

Pork Belly Mac & Cheese

Brussels Sprouts with Bacon Lardons

Spicy Broccoli

Sauteed Mushrooms

Patatas Bravas with Tomato Aioli

GENEROUS HOT TABLE-SIDE FRIES FOR EVERYONE

SELECT YOUR SAUCE

Bearnaise | Peppercorn | Bordelaise | Horseradish Cream | Boston Chops House

DESSERT

PASSION STRAWBERRY SHORT BREAD
Passion Mousse | Strawberry Sorbet | Vanilla
Star Anise Whipped Cream

OR

MILK CHOCOLATE CARAMEL TART
Salted Caramel | Milk Chocolate Ganache
Coffee Ice Cream