



Valentine's 2021

ONE CHOICE PER COURSE

FIRST COURSE

LOBSTER RISOTTO

Lobster Claw & Knuckle Meat | Creamy Risotto | Cara-Cara Oranges | Herbs | Parmesan

WAGYU STEAK TARTARE

Perigord Truffle | Over-Easy Farm Egg | Foie Gras-Truffle Aioli | Crispy Bacon | Grilled Bread*

RAW BAR PLATEAU

4 Island Creek Oysters | 3 Jumbo Shrimp Cocktail | 2 Jonah Crab Claws*

ENTREE

SURF & TURF

10oz Filet Mignon | Butter-Poached Lobster Tail | Fingerlings | Broccoli | Bearnaise Sauce*

20oz CHATEAUBRIAND

Beef Tenderloin | Mashed Potato | Oyster Mushrooms | Brussels Sprouts | Mushroom Jus*

1 6oz DRY-AGED PRIME NEW YORK STRIP

Potato & Sunchoke Gratin | Glazed Chantenay & Kimbe Carrots | Garlic Kale | Peppercorn Jus*

8oz CHILEAN SEA BASS

Pan Roasted Bass | Black Truffle Risotto | Garlic Sautéed Pea Greens | Lemon-Caper Sauce

DELMONICO'S STYLE STEAK OSCAR

Seared 16oz Prime Ribeye | Jumbo Lump Crab | Grilled Asparagus | Bearnaise Sauce*

DESSERT

RASPBERRY LEMON CAKE

Coconut Sorbet | Raspberry Sauce

HAZELNUT MILK CHOCOLATE CAKE

Vanilla Ice Cream | Butterscotch Sauce