



# VALENTINE'S DAY

## — FIRST COURSE —

*choice of*

### **Chefs Oyster Selection**

**1/2 Dozen Oysters, Tequila Mignonette, Spicy Cucumber Salsa, Cocktail Sauce, Horseradish**

### **Jumbo Shrimp Cocktail**

**House-Seasoned Jumbo Shrimp, Cocktail Sauce**

### **New Zealand Baby Lamb Chops**

**Mint Chimichurri**

### **Five Star Seafood Salad**

**Calamari, Shrimp, Octopus, Mussels, Clams, Confetti Tomatoes, Cucumbers, Red Onion, Bell Peppers, Blood Orange Vinaigrette**

### **Ossetra Supreme\* | 30g**

**Accoutrements Include: Warm Blinis, Warm Kettle Chips, Egg Whites, Egg Yolk, Crème Fraiche, Chives, Onions**

*(+45 Supplement For Two)*

## — SECOND COURSE —

*choice of*

### **Pan-Seared Chilean Sea Bass**

**Saffron Risotto, Sugar Snap Peas, Lobster Velouté Sauce  
(Add Caviar +18)**

### **Half Roasted Chicken**

**Herb Roasted Potatoes, Brussels Sprouts, Chicken Au Jus**

### **Surf & Turf**

**Grilled Chateaubriand, Lobster Tail, Asparagus & Pomme Purée  
Bordelaise Sauce  
(Add Caviar +18)**

## — DESSERT —

*choice of*

**Chocolate Lava Cake | Signature Bread Pudding | Chocolate Covered Strawberries**

**All Dessert Homemade by Our Pastry Chef**

**98 PER PERSON**

**Curated by Executive Chef and Owner, Javier Suarez**

**Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.**