



RESTAURANT & BAR

# 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.*