



Valentine's Day

\$140 Per Guest

Not inclusive of tax or gratuity

First Course

Colossal Shrimp Cocktail
Chilled, classic accompaniments

Second Course

Blushing Garden Salad
Seasonal greens, delicate vinaigrette

Third Course (Choice of Entrée)

Truffle Gnocchi
Hand-rolled gnocchi, black truffle cream

Australian Wagyu Sliced Tender
Wild mushroom glaze, "death-by-butter"
mashed potatoes + 39 lobster tail

Mediterranean Branzino
Fresh Mediterranean flavors, Patate
al Gratin, Sugar Snap Peas

Miyazaki A5 Wagyu (5 oz)
Patate al Gratin + 35 supplement

Dessert

Love Potion Gelato
Imported artisan gelato from Italy

Champagne

Brut 95 / Rose 135



COCKTAIL

Rose Romance 22
Mc Queen Gin, Raspberry,
Rose Syrup, Lemon

Love Fashioned 22
The Deacon Scotch, Villon French
Liqueur, Honey, Chocolate Bitters

DESSERT

Carrot Cake 25
Double Chocolate Toffee Cake 25
Gelato (imported from Italy) 12

Basque Cheesecake Berry Compote 25
Pistachio Passion 25
Chocolate Dipped Strawberry 12

STARTERS

Freshly Baked Focaccia with Garlic	15
Sizzling Garlic Shrimp Flambé	49
East Coast Calamari, Cherry Peppers	35
Escargot - Snails in Garlic & Herb Butter, Focaccia	38
Gambas al Ajillo - Sauteed Shrimp in Lobster Garlic Sauce, Focaccia	38
Yellowtail Hamachi*, Bermuda Onions, Yuzu Ponzu, Chives	45
Torched Scallop Crudo*	48
Yellow Beet Carpaccio ^{GF}	29
Shrimp Cocktail, House-Made Sauce, Atomic Horseradish ^{GF}	36
Beef Carpaccio*, Truffle Caviar, Arugula	37
Neptune's Oysters* (Three) ^{GF}	30
Prime Steak Tartare*, Arugula, Truffle Caviar, Chives, Focaccia	38

SOUPS & SALADS

Lobster Bisque Soup	26
Roasted Red Peppers & Burrata - Basil, Garlic, Olive Oil ^{GF}	35
Baby Gem Caesar Salad, Sliced Croutons	28
Fresh Burrata from Italy & Heirloom Tomatoes ^{GF}	35
Wedge Salad - Blue Cheese, Crispy Bacon, Cherry Tomatoes ^{GF}	28

PASTA

Pappardelle with Wild Mushrooms & Fresh Truffle	60
Pappardelle with Braised Oxtail Ragù	55
Tonnarelli with Lobster	68
Paccheri alla Puttanesca - Tomato's, Olives, Capers (Vegetarian)	47
Paccheri alla Vodka	45
Truffle Gnocchi in a Creamy Mushroom Sauce	56
Paccheri in a Creamy Norcia Sausage Sauce	45

ENHANCEMENTS

Lobster Tail ^{GF}	39
Grilled Shrimp ^{GF}	36
Jumbo Diver Scallops ^{GF}	36



FROM THE RAW BAR

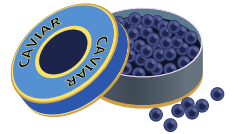
Fresh Seafood Tower

Regular - 8 oysters, 4 bay scallops, shrimp, hamachi, lobster **150**

Fresh Oysters - Half Dozen **39** | Dozen **76**

Siberian Sturgeon Caviar

1 oz. - crème fraîche, egg, chive, onion, blini **130**



PRIME STEAKS AND CHOPS ^{GF}

Filet Mignon 8 oz	85	Surf & Turf	125
Frenched Bone-in Cowboy Ribeye 22 oz	125	Wagyu Ribeye Cap 10 oz	75
Creekstone Farm Prime Porterhouse 32 oz	180	Miyazaki A5 Wagyu (5 oz)	95
Australian Wagyu New York 20 oz	150	Wagyu Tomahawk 40 oz	435

ENTRÉES

Mediterranean Branzino ^{GF}	65
Chilean Sea Bass - Miso Glazed ^{GF}	69
Ora King Salmon in Creamy Champagne Sauce ^{GF}	58
Chicken Portofino ^{GF}	52

SIDES

Asparagus ^{GF}	24	Roasted Fingerling Potatoes ^{GF}	24
Grilled Vegetables ^{GF}	24	Red Bliss Mashed Potatoes ^{GF}	24
Sautéed Wild Mushrooms ^{GF}	24	Lobster Gnocchi	35
Truffle Parmigiano Fries	24	Mac and Cheese	24

BUTTERS

Black Truffle Butter ^{GF}	12
Chopped Herbs ^{GF}	12
Bordeaux Butter ^{GF}	12

SAUCES

Mushroom	10
Béarnaise	10
Chimichurri	10

**Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order.

GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment. A gratuity of 20% will be applied to all tables.