



# Valentines Dinner Menu

SATURDAY, FEBRUARY 14<sup>TH</sup>, 2026

## Optional Seafood Starters

### CHEF'S SELECTION OYSTER

½ Dozen Oysters on the Half Shell, House  
Cocktail Sauce, Apple-Shallot Mignonette 30

### DIY CAVIAR SERVICE

Kaluga Hybrid - *Buttery, Creamy, Subtle Ocean Salinity*,  
Creme Fraiche, Shallots, Chives, Grated Egg,  
Housemade Kennebec Chips, Toasted Crostini

15 GRAMS 65 | 30 GRAMS 125

### FRESH LOBSTER CANNOLI

Maine Lobster, Burrata Herbed Cream,  
Yuzu Citrus Sauce, Chives 34

### AHI TARTARE

Sushi Grade Ahi & Tuna Belly, Hass Avocado,  
Fresh Mango, Micro Cilantro, Ponzu, Crispy  
Wonton Strips 42

## OPTIONAL VALENTINE'S DAY WINE PAIRING WITH EACH COURSE 35 P/P SUPPLEMENT

*First Course:* 3 oz. Lucy Rosé of Pinot Noir, SLH '24 *or* 3 oz. La Quercia Aglianico, Puglia '21

*Second Course:* 3 oz. Trefethen "Oak Knoll" Chardonnay, Napa '23 *or* 3 oz. Castellani "Il Burchino", Toscana '19

*Third Course:* 3 oz. Prosecco *or* 3 oz. 10 YR Ramos Pinto Tawny Port

## FIRST COURSE

### Choice of One

#### BABY GEM CAESAR

Romaine, Treviso, Anchovy Dressing,  
Ciabatta Croutons, Grana Padano

ADD IMPORTED WHITE ANCHOVIES 5

#### PEAR & GORGONZOLA SALAD

Field Greens, Treviso, Bosc Pear, Gorgonzola,  
Candied Walnuts, Red Onion, Pomegranate,  
White Balsamic Dijon Vinaigrette

#### BEEF TARTARE

Raw Filet Mignon, Shallots, Grain Mustard,  
Quail Egg, Housemade Mixed Root  
Vegetable Chips, Pickles, Truffle Aioli

#### WILD BOAR SPRING ROLL

Fennel, Arugula Salad, Pickled Fresno Chili,  
Calabrian Aioli

#### CACIO E PEPE

Fresh Cracked Black Pepper,  
Pecorino Romano Crema, Lumache Pasta

ADD SHAVED BLACK TRUFFLES 25

#### FEGATO DI GRASSA

Seared Duck Liver, Blackberry Port

Wine Compote, Italian Crostini 25 SUPPLEMENT

#### CRAB & CORN BISQUE

Maryland Blue Crab, Sweet Corn, Chive Oil

## SECOND COURSE

### Choice of One

*Entrées Below Served with Roasted Garlic  
Whipped Potato and Sautéed Market Greens*

#### 8oz. FILET MIGNON

Brandy Gorgonzola Sauce 140

#### 12oz. PRIME N.Y. STRIP

Roasted Garlic Peppercorn Sauce 140

#### 42oz. TOMAHAWK FOR TWO

Italian Style Chimichurri 295

LIMITED AVAILABILITY

#### AUSTRALIAN LAMB CHOPS

Pistachio Crusted, Minted

Red Wine Reduction 135

#### VEGETABLE CARBONARA

Portabello Mushrooms, Green Peas,  
Duck Egg, Bucatini 120

ADD SHAVED BLACK TRUFFLES 40 | PORK BELLY 15

#### IBERICO PLUMA

Acorn Finished Pork Shoulder Steak, Calabrian  
Soy Glaze, Fruit Mostardo, Corn Polenta,  
Charred Broccolini 135

#### SEAFOOD RISOTTO

Jumbo Sea Scallop, Rock Shrimp, Tomato Confit,  
Green Peas, Pecorino 130

#### CHILEAN SEA BASS

Roasted Pepper Black Forbidden Rice,  
Cipollini Onions, Yuzu Herb Butter Sauce 140

## Complement Your Entree

8 OZ. EAST COAST LOBSTER TAIL 40 | BONE MARROW 16 | FEGATO DI GRASSA 40

## THIRD COURSE

### Choice of One

#### VANILLA CREPELLE

Housemade Crepe, Orange Zest  
Chantilly Cream, Mixed Berry Compote

#### DECONSTRUCTED SPUMONI

Pistachio Gelato, Shaved Callebaut Chocolate,  
Toasted Pistachios, Luxardo Cherries

For This Evening's Menu, Chef Requests That No Adjustments Be Made To The Culinary Components Of His  
Dishes. Thank You For Your Understanding | Tax & 22% Gratuity Will Be Added To Your Check

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.