

THE
STEAKHOUSE

Valentine's Day

FIRST COURSE

(Choice of)

Petite Charcuterie

Aged Salumi | Artisan Cheeses | Cornichons | Marcona Almonds | Spicy Apricot Jam

Crab Cake

Jumbo Lump Crab | Citrus Beurre Blanc

Lobster Deviled Eggs

Tempura Lobster Tail

Oysters Rockefeller

Gulf Oyster | Pernod | Nueske's Bacon

SECOND COURSE

(Choice of)

Lobster Bisque

Sherry | Brioche Croutons | Chives

Truffle Burrata

Black Winter Truffle | Yellow Tomato Carpaccio | Crispy Basil | Balsamic Reduction

Steakhouse Chopped Salad

Wagyu Tips | Baby Heirloom Tomatoes | Roasted Corn | Avocado | Hearts of Palm | Gorgonzola Vinaigrette

THIRD COURSE

(Choice of)

Filet and Lobster

8 oz Filet | 6 oz Cold Water Lobster

45-Day Dry Aged Prime NY Strip

14 oz | Bone Marrow Butter

Japanese A5 Wagyu

6 oz | Yakiniiku Sauce

Roasted Butterfish

Seafood Fondue Topping

Stuffed Poussin

Wild Rice | Jumbo Lump Crab | Chorizo | Preserved Lemon

ACCOMPANIMENTS

Mashed Potatoes | Potatoes Au Gratin | Short Rib Mac and Cheese | Panko Breaded Asparagus with Hollandaise
Creamed Spinach | Wild Mushrooms and Sweet Onions

DESSERT TRIO

Chocolate Velvet Cheesecake | Strawberry Shortcake Shooter | Chocolate Dipper Macaron