

Happy Valentines Day

February 14th 2018

Amuse Bouche

Black Diamond Caviar | Avocado 'Toast' | Organic Egg
American Wagyu | French Black Truffles

Cures, Crudo, Carpaccio

Sashimi Salad | Blue Fin 'Toro' | Hamachi | Pomello | Serrano Chili
Nantucket Bay Scallop | French Black Truffle | Celery
Filet Mignon Carpaccio | Wasabi Aioli | Rocket | Cucumber
Black Diamond Caviar | Warm Brioche | Organic Egg (Supp \$90)

Classics

Hand Made Tortelloni | French Black Truffles | Roasted Artichokes
Maine Lobster Bisque | Lobster-Tarragon Dumplings | Provencal Olive Oil
Local Buratta | Poached Comice Pears | San Danielle Prosciutto | Old Balsamic
Butter Lettuce | Avocado | Point Reyes Blue Cheese | Champagne-Herb Vinaigrette

From The Sea & Pasture

Whole Roasted Dover Sole "Meunière" | Preserved Meyer Lemon, Parsley (Supp \$10)
Crispy Maryland Striped Bass | Baby Spinach | Eggplant | Red Thai Curry
Pan Roasted Baby Chicken | Italian Polenta | Chanterelle Mushrooms
Hungarian Style Bone in Short Rib | Crispy Garlic | Torn Parsley
Double Lamb Chops | Cilantro-Mint Raita

The Cuts

New York Sirloin 14 Oz | USDA Prime | Nebraska | Dry Aged 35 Days
Petite Filet Mignon 8 Oz | Creekstone Farms | Kansas | Aged 28 Days
Rib Eye 12 Oz | USDA Prime | Nebraska | Dry Aged 35 Days
Bone In Rib Eye Steak 20 Oz | Creekstone Farms | Kansas | Aged 28 Days
American Wagyu New York Sirloin 8 Oz | Snake River Farms | Idaho (Suppl \$30)
Japanese Pure Wagyu Beef | New York Sirloin 6 Oz (Supp \$65)
Japanese Pure Wagyu Beef | Rib Eye 6 Oz (Supp \$65)

Things We Do For Two

Pan Roasted Maine Lobster | French Black Truffle Sabayon | 3lbs
USDA Prime Porterhouse | 34oz | Kansas | Aged 35 Days

For The Table

Baby Brussels Sprouts | Sesame-Miso Aioli
Cauliflower | Carbonara | Smoked Bacon
Creamed Spinach | Fried Organic Egg
Yukon Potato Puree | French Black Truffles

Sauces To Share

House Made Steak Sauce
Argentinean Chimichurri
Bearnaise

The Tease

Brachetto Gelee | Blackberry | Rose Lycee Sorbet

Opposites Attract

Mandarinquat Cheesecake | Toasted Graham Crakcer | Strawberries
Milk Chocolate | Cocoa Nib Tuille | Surprises

*Consuming raw or undercooked foods may increase risk of food bourne illness.
Especially if you have certain medical conditions