



VALENTINE'S DAY 2026

SHELLFISH & CAVIAR OFFERING

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

***ICE- COLD SHELLFISH PLATTER 125**

4 EA OYSTERS, 4 EA SHRIMP COCKTAIL
1/2 MAINE LOBSTER, 1/4 LB.ALASKAN KING CRAB

**SHRIMP
COCKTAIL**

GIN-SPIKED COCKTAIL
FRESH HORSERADISH
22

**ALASKAN
KING CRAB**

GREEN GODDESS
38

***PETROSSIAN CAVIAR IMPERIAL SELECTION**

IMPERIAL CAVIAR HAND SELECTED FOR CHEF
MICAHEL MINA

DAURENKI **175** | BAIKA **200** | OSSETRA **230**

ADD CHAMPAGNE

DOM PERIGNON 2013 **90 GLASS**
RUINART ROSE, CHAMPAGNE NV **75 GLASS**

STARTERS

PLEASE MAKE ONE SELECTION

***MICHAEL MINA'S TUNA TARTARE**

QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL

ORCHARD APPLE

RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE

'INSTANT' BACON

HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS

ROASTED CAULIFLOWER BISQUE

FENNEL & APPLE, MAITAKE MUSHROOM, PINE NUT

CLASSIC CAESAR

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL

***CAVIAR 'TWINKIE'**

YUZU CRÈMEFRAÎCHE, TRADITIONAL GARNISHES, PERTROSSIAN CAVIAR
23 SUPPLEMENT

ENTREES

PLEASE MAKE ONE SELECTION

***FROM THE WOOD-FIRED GRILL**

6 oz SENKU WAGYU FILET MIGNON

8 oz FILET MIGNON

12 oz NEW YORK STRIP

16 oz DELMONICO RIB EYE

UPGRADE YOUR CUT

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

8 oz SNAKE RIVER FARMS RIB CAP **30**

8 oz STONE AXE NEW YORK STRIP **65**

22 oz 50-DAY DRY AGED 'COWBOY' RIBEYE **50**

SIGNATURES

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLES, TRUFFLE
50 SUPPLEMENT

MISO GLAZED SEA BASS

BOK CHOY, MAITAKE MUSHROOM, GINGER DASHI

DRY-AGED BEELER'S PORK CHOP

CHERRY MOSTARDA, MAPLE JUS, CRISPY SALSIFY

LOBSTER WELLINGTON

GRILLED ASPARAGUS, WILD MUSHROOM DUXELLES, BEURRE BLANC
30 SUPPLEMENT

***JAPANESE WAGYU**

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA
36 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA
55 per oz

OLIVE-FED NY STRIP, KAGAWA
75 per oz

WAGYU TASTING TRIO **650**

4oz OF EACH JAPANESE WAGYU

SIDES TO SHARE FOR THE TABLE

**WHIPPED
POTATO PUREE**

LOTS OF BUTTER, CHIVE

**TRUFFLE
MAC AND CHEESE**

BLACK TRUFFLE

**CREAMED
SPINACH**

WHITE CHEDDAR, CRISPY ONION

ACCOMPANIMENTS

***KING CRAB
& BÉARNAISE 28**

**BLACK
TRUFFLE BUTTER 5**

***SEARED
SCALLOPS 24**

**GRILLED
GULF SHRIMP 18**

DESSERT

PLEASE MAKE ONE SELECTION

RASPBERRY ROSE

ROSE WATER SPONGE, YOGURT MOUSSE, LYCHEE SORBET

CAMPFIRE S'MORES

DEVIL'SFOODCAKE, HAZELNUT, TOASTED MARSHMALLOW ICE CREAM

SORBET TRIO

SEASONAL SORBETS