

# Valentine's Day



## FIRST COURSE

### CHILLED SEAFOOD PLATTER FOR TWO

Shrimp, oysters, clams, ½ lobster

(add caviar for \$90 extra)

### POACHED MAINE LOBSTER SALAD

Shaved roots vegetables, blood orange, citronette

### PROSECCO POACHED PEAR & BURRATA SALAD

Spicy arugula, prosciutto, champagne vinaigrette

### CALABRIAN CHILI BRAISED SHORT RIB ARANCINI

Arborio rice, fontina, almond romesco sauce

### LOBSTER BISQUE

Traditional lobster bisque, lobster meat, fresh tarragon

### BRUSSEL SPROUT SALAD

Shaved brussels sprouts, apples, cranberries, pomegranate seeds, pepitas, parmesan, house dressing

### THE MEATBALL

slow-roasted tomato sauce, whipped rosemary ricotta

## SECOND COURSE

### HOUSE-MADE TRUFFLE AND RICOTTA GNOCCHI

Mix mushrooms, truffle fonduta

### JUMBO SEARED SCALLOPS

Sugar snap peas, corn, cherry tomato, bacon, citrus gastrique

### ROASTED DEBONED HALF CHICKEN

Whipped potatoes, baby carrots, asparagus, morel sauce

### FILET MIGNON 10 oz

Old-fashioned potato cake, sautéed spinach, melted gorgonzola, house steak sauce

### PAPPARDELLE BOLOGNESE

meat sauce, arugula, rosemary whipped ricotta

### HALIBUT FILET

Served over mushrooms, spinach, roasted tomato, risotto

### PAN-ROASTED VEAL CHOP

Multicolor fingerling potato, broccoli rabe, cherry peppers, demi-glace

### -SURF & TURF (\$35 EXTRA)-

Tomahawk Rib (eye steak), Crabmeat stuffed lobster tail, crispy onions, asparagus, mashed potatoes, bearnaise sauce

### ABOUT A5 JAPANESE WAGYU:

A5 Japanese Wagyu is the highest marble and most expensive beef produced in the world. This most-prized wagyu is judged by four criteria: marbling intensity, the color of the fat, the color of the muscle and tissue, and the shape of the muscle. To achieve this level of quality, cows are massaged to release stress, which creates marbling and tenderness.

A5's smooth and velvety texture will linger on your palate and provide a one-of-a-kind experience.

### A5 JAPANESE WAGYU STRIP (\$90 EXTRA)

Sauteed ultra-baby Bok Choy, baby carrots, royal trumpet mushrooms, and cabernet reduction on the side.

## DESSERT

### DEVOTION

Two white sugar swans alongside brown sugar profiteroles filled with vanilla bean mousse, fresh strawberries

### AMOUR

Valrhona chocolate mousse cake with caramel sea salt glaze and creamy pistachio gelato

### -SOUFFLE \$15 EXTRA-

PASSION FRUIT WITH STRAWBERRY CAVIAR OR CHOCOLATE WITH GRAND MARNIER SAUCE BOMB

**\$89 PER PERSON (DOES NOT INCLUDE TAXES & GRATUITY)**