



Happy Valentine's Day!

AMUSE BOUCHE

salmon pastrami reuben, rye, pickled mustard seeds

STARTERS

ICED OYSTERS ON THE HALF SHELL six oysters, mignonette, cocktail, lemon, saltines

ALASKAN KING CRAB SALAD yuzu, avocado, cucumber, watercress

ORANGE ROASTED BEET SALAD pomegranate, goat cheese, arugula, pistachios, fennel

SAVANNAH SHE CRAB SOUP chives, crouton, chili oil

WOOD OVEN FIRED OCTOPUS aji amarillo, spicy pico, padron peppers, crispy quinoa

WOOD ROASTED MUSSELS togarashi aioli, benne cracker, furikake, sea grass

SNAKE RIVER FARMS WAGYU STEAK TARTARE cured egg yolk, olive oil foam, grilled crostini

MUSHROOM TOAST soft egg, thomasville tomme, smoked mushroom confit, watercress

MAIN COURSE

ATLANTIC GROUPER sushi rice cake, ginger, scallion, sesame, citrus soy

GEORGES BANK JUMBO SEA SCALLOPS brown butter parsnip puree, bacon, maple sage vinaigrette

SMOKED TROUT RAMEN bamboo shoots, pickled daikon, shiitake, pork belly, ginger, garlic, dashi

WOOD GRILLED SWORDFISH turnip cake, eggplant XO, radish, scallion, ginger emulsion

BUTTER POACHED MAINE LOBSTER rice grits, red miso, cauliflower, puffed rice, sorrel

WOOD GRILLED SALMON creamed brussels sprouts, caper raisin chutney, cider sherry glaze

SHERRY BRAISED CHESHIRE PORK OSSO BUCO celery root fennel hash, fried apple, au jus

WOOD GRILLED FILET MIGNON hasselback potatoes, caramelized cipolini, chimichurri butter

DESSERT

RED VELVET MOLTEN CAKE creme fraiche ice cream, chocolate sauce, pistachio tuile

KEY LIME PIE chantilly cream, raspberry sauce, fresh raspberries

CHAMPAGNE BLOOD ORANGE CREME BRULEE burnt sugar crust

DULCE DE LECHE TIRAMISU chantilly cream

MEXICAN HOT CHOCOLATE MOUSSE CAKE ganache

\$79pp food only | \$29pp wine pairing or \$49 reserve wine pairing available. Tax & Gratuity Additional