



Valentine's Day

\$95 PER PERSON ++ | 3 Course Prix Fixe
Available Friday, February 11th – Monday, February 14th, 2022

APPETIZERS choice of

- Lobster Love Dumplings** spiced butter, rose petals
- Spank Me, WA Oysters*** beet and champagne tapioca, caviar
- Kale & Romaine Caesar** crispy parmesan, croutons, lemon anchovy dressing
- Tuna Tartare*** soy ginger, avocado, shaved vegetables, potato crisps
- Clothesline Bacon** black pepper, maple glazed
- Pretzel Crab Cake** aji pepper aioli, tomato jam, rice pearls

MAINS choice of

- Wild Mushroom Cavatelli** short rib, wild mushrooms, fresh truffle
- Roasted Branzino** artichoke puree, ratatouille vinaigrette
- Butternut Ravioli** sage, pine nuts, parmesan, brussels sprouts
- Woodfire Roasted Chicken** wild mushroom and vegetable farroto
- Rack of Lamb** goat cheese, mint and merguez lasagna
- Petit Filet Mignon** smoked beets, horseradish potato puree, swiss chard, beet and beef jus

Lobster and Chicken Wings for Two

2.5 lb lobster, kung pao chicken wings, carrots, cilantro, lobster basmati rice (+15 supplement)

40 Day dry Aged 32 oz Porterhouse* for Two

truffle creamed spinach, glazed carrots. Bordelaise Sauce (+25 supplement)

DESSERTS choice of

Heart Shaped Can of Cake for Two

chocolate sauce, caramel anglaise, toffee crunch, vanilla ice cream and a lil' bit of whipped cream

Cheesecake Lollipop Tree for Two

toffee crunch, cherry pistachio, chocolate tuxedo, bubblegum whipped cream

Red Velvet Crepe Layer Cake for Two

Rose Petal Panna Cotta

strawberry gelee, tuxedo strawberry, candied rose petal

Cinnamon Churros

spicy chocolate sauce, roasted banana caramel



Menu Subject To Change

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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