

VALENTINE'S DAY MENU

70 PER PERSON. GRATUITY NOT INCLUDED.

OYSTERS AND CAVIAR À LA CARTE

SEAFOOD PLATEAU +30

half dozen select oysters, blue crab claws, poached shrimp with red & white mignonette, cocktail sauce, horseradish, lemon, Seaworthy oyster crackers

● ◆ FIRST

TUNA CRUDO

soy cured egg yolk, tomato dashi

CRAB RAVIOLO

uni butter, shiso

BEEF SHORT RIB

root beer glaze, grilled carrots, carrot jus, carrot tops

▼ ▲ SECOND

GRILLED FILET MIGNON

sunchoke puree, lump crab, charred broccoli rabe

BUTTER POACHED LOBSTER

butternut squash, pickled snap peas, black truffle

ROASTED BLACK GROUPE

celery root, shell pea ragout, poached baby shrimp, citrus vinaigrette

● ● DESSERT

SATSUMA-CHOCOLATE TART

whipped crème fraîche

STRAWBERRY MILKSHAKE

lime syrup