

THE  
**STEAKHOUSE**

# Valentine's Day

## FIRST COURSE

*(Choice of)*

### Petite Charcuterie

Aged Salumi | Artisan Cheeses | Seasonal Berries | Marcona Almonds | Fig Jam

### Crab Cake

Jumbo Lump Crab | Citrus Beurre Blanc

### Bluefin Tuna Tartare

Crispy Rice | Avocado | Cherry Blossom Shoyu

### Oysters Mardi Gras

Gulf Oyster | Bell Pepper | Sweet Onion | Creole Sauce | Panko

## SECOND COURSE

*(Choice of)*

### Lobster Bisque

Sherry | Brioche Croutons | Chives

### Stracciatella

Petite Roasted Tomato | Garlic Confit | Basil  
Grilled Rustic Bread

### Warm Spinach Salad

Mushrooms | Artichokes | Pickled Onion | Crispy Bacon | Jammy Farm Egg | Warm Bacon Vinaigrette

## THIRD COURSE

*(Choice of)*

### Filet and Lobster

8 oz Filet | 6 oz Cold Water Lobster

### Australian Wagyu Coulotte 10+

Roasted Lion's Mane Mushroom | Syrah Reduction

### Japanese A5 Wagyu

6 oz | Yakiniku Sauce

### Sea Bass

Macadamia Crusted | Tempura Shrimp Bites | Mango Coulis

### Jidori Airline Chicken

Champagne Cream | Black Truffle

## ACCOMPANIMENTS

Mashed Potatoes | Potatoes Au Gratin | Short Rib Mac & Cheese | Panko Breaded Asparagus with Hollandaise  
Creamed Spinach | Wild Mushrooms and Sweet Onions

## DESSERT TRIO

Red Velvet Cheesecake Parfait | Sabayon Berry Shooter  
Dark Chocolate Pot de Crème  
Chocolate Dipped Strawberry with Maldon Sea Salt