

# VALENTINE'S DAY ~ 2024



## STARTERS

(please choose one)

### BRAISED WAGYU BEEF CHEEK

beluga lentils, kale pesto

### RICOTTA & LOBSTER RAVIOLI

brown butter, tarragon, toasted milk powder

### ROASTED BEETS

labneh, scallion oil, grapefruit, pomegranate

## ENTRÉES

(please choose one)

### FLANK STEAK

sautéed mushrooms, onions, mashed potatoes

ADD LOBSTER TAIL \$29

UPGRADE TO CUT STEAKHOUSE 14OZ DRY AGED RIBEYE \$15

### RAINBOW TROUT

almond purée, cous cous, sautéed green beans

### SEARED SCALLOPS

squash risotto, crispy pork, zucchini salad

### CAULIFLOWER STEAK

brussels sprouts, carrot & ginger purée, citrus crema

## DESSERT

(please choose one)

### CHEESECAKE

vanilla, berry compote, crumbled cinnamon cookie

### OPERA CAKE

mocha, almond sponge, whip cream, coulis

**\$75**

**ADD SHUCKER'S DOZEN UPON ARRIVAL  
PLEASE ORDER WHEN RESERVING**

**\$39**

Tailored sommelier wine pairings for each course available for \$39