

# VALENTINE'S DAY

\$139 per person

## Choice of First Course

Caesar Salad\*  
*parmesan cheese, garlic croutons*

Lobster Bisque  
*toasted brioche crouton, lobster salad*

Half Dozen Oysters\*  
*chef's selection*

Shrimp Cocktail  
*bloody mary cocktail sauce,  
gin pico de gallo*

Lobster Risotto  
*butter poached lobster, truffle risotto,  
crispy onions*

Kurobuta Pork Belly  
*burnt ends style, black cherry gastrique,  
polenta purée, braised greens*

## Choice of Entrée

Prime Filet\*  
*8oz, aged for a minimum of 28 days*

Prime Kansas City Strip\*  
*16oz, aged for a minimum of 28 days*

Scottish Salmon

Berkshire Double Pork Chop\*

Beef Wellington\*  
*served medium rare, glazed root  
vegetables, potato purée, red wine demi*

Roasted Chicken\*  
*cornbread pudding, sautéed spinach,  
chicken jus*

## Chef's Ultimate Selections

Dry Aged Rib Eye\*  
*18oz, dry-aged in-house for 21 days*  
Add \$10

American Wagyu Filet\*  
*7oz, minimum marbling score of 9 or higher*  
Add \$20

American Wagyu Delmonico\*  
*14oz, minimum marbling score of 9 or higher*  
Add \$25

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.

## Steak Accompaniments

Roasted Bone Marrow\*  
Add \$18

Oscar Style  
Add \$22

Grilled Shrimp  
Add \$23

Seared Scallops\*  
Add \$22

Butter Poached Lobster Tail\*  
**4oz.**  
Add \$23

## Choice of Side

Spinach  
*sautéed*

Fingerling Potatoes  
*parmesan, truffle butter, chives*

Potato Purée  
*yukon gold potatoes, crème fraîche,  
chives*

Mac & Cheese  
*smoked gouda, emmental, parmesan  
reggiano, macheo*

Sautéed Asparagus  
*brown butter béarnaise*

## Choice of Dessert

Sticky Toffee Pudding  
*sweet pudding cake, brown sugar toffee, brown butter ice cream*

Vanilla Mascarpone Cheesecake  
*graham streusel, seasonal fruit*

Chocolate Pot De Crème  
*milk chocolate custard, caramel mascarpone, dark chocolate brownie,  
caramelized cocoa nib, espresso meringue*

## Wine Pairing

Premium Selection  
Add \$50 per person

Sommelier's Selection  
Add \$100 per person

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.