



D A T E N I G H T

Available on February 14, 2023

amuse-bouche

blini

kaluga caviar, lemon crème fraîche

1st course | choice of

roasted baby beet salad

whipped burrata, blood orange, pistachio
brittle, yuzu vinaigrette

oyster sinclair

béarnaise, sautéed spinach, sauce mornay, chorizo

pork belly

spiced red cabbage, cherry pepper relish, pork jus

2nd course

wagyu & tail

westholme wagyu striploin grade 8-9 and
cold water lobster tail, with choice of side

dessert

heart of milk chocolate mousse

150 Per Person

25 Per Person Champagne Toast

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness.
Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk.