

Valentine's Day

First Course (select one)

LOBSTER BISQUE mini crab cake, saffron aioli

AHI TUNA SUSHI ROLL soybean wrapper, wasabi baby greens, yuzu ponzu sauce

GRILLED LAMB CHOP LOLLIPOPS cranberry compote, whole grain mustard demi glace

Second Course (shared)

MAINE LOBSTER & FILET MIGNON

shaved asparagus, boursin mashed potatoes herbed butter, california demi

Third Course (select one)

CLASSIC CRÈME BRULÉE

MOLTEN VALRHONA CHOCOLATE CAKE crème anglaise, basset's vanilla ice cream

\$49 per person
exclusive of gratuity and tax