



# VALENTINE'S DAY DINNER

Dinner For Two  
110 Per Couple

## AMUSE-BOUCHE

### FIRST COURSE

**OYSTERS HAMA HAMA** Pomegranate mignonette, finger lime

### SECOND COURSE

**CELERY ROOT SALAD** Roasted beets, parsley purée, pink lady apple

### INTERMEZZO

### THIRD COURSE

**SURF AND TURF** Butter poached lobster, elk tenderloin, sweet potato gratin, smoked paprika

### DESSERT

**COCONUT CUSTARD** Dark chocolate, wild raspberry

### Specials For One

#### OYSTERS ON THE HALF SHELL

Half dozen 12 | Full dozen 24

#### LOBSTER MAC AND CHEESE

Beecher's white cheddar, toasted brioche, oil cured tomato  
30

*Menus and pricing subject to change.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*A 20% service charge will be added to parties of 8 or more.*

*100% of the service charge will be distributed to the servers serving you.*