



*v a l e n t i n e ' s d a y*

*Prix Fixe Menu – 4 Courses – 75 Per Person*

*by Chef Amir Hajimaleki*

***STARTERS***

**shrimp + lobster bisque**

creme fraiche, sherry, chives

**fennel + arugula**

shaved fennel, red grapes, arugula, lemon thyme vinaigrette, goat cheese

**bibb wedge**

danish blue cheese, house cured bacon, red onion, grape tomatoes, buttermilk dressing

***APPETIZERS***

**oysters on half shell\*\***

east coast, fresh horseradish, mignonette sauce, crackers

**umami wagyu dumplings**

wagyu beef, oyster mushrooms, ginger, garlic, umami sauce, cilantro, pickled fresno pepper

**hamachi crudo\***

yuzu ponzu, cilantro, sea salt, fresno peppers

***ENTREES***

**pan seared ocean trout\***

parsnip puree, broccolini, cucumber chili salsa, miso mirin vinaigrette

**prime petite filet\***

grilled baby bok choy, fotina smashed potatoes, maitre d butter

**lobster + saffron risotto**

parmesan, oyster mushrooms, peas, wood fire grilled cold water lobster tail

**duck breast\***

marscapone polenta, cherry port reduction, shaved fennel salad

***INDULGE***

**red velvet**

red velvet cheesecake, cocoa soil, white chocolate ice cream

**dark chocolate**

dark chocolate pot de creme, tangerine marmalade, chantilly cream

Reservations strongly encouraged. See hostess for details.