



FOUR COURSE VALENTINE'S DAY MENU

\$125 per person

COURSE ONE

select one to share

JEWELS OF THE SEA

kumamoto oysters with sea urchin & haute kaluga caviar
nantucket bay scallops crudo

SUSHI TASTING

seared scallop & hamachi roll, a-5 wagyu nori tacos, toro & caviar nori tacos

WAGYU BEEF CARPACCIO

aged prosciutto, burrata, truffle vinaigrette, crispy brioche

BABY GEM LETTUCE

classic caesar dressing, deviled eggs, brioche croutons

TUNA RICE CAKES

spicy tuna, tobiko, avocado

MAINE LOBSTER & CRAB COCKTAIL +\$20

avocado, winter citrus, lemon oil

COURSE TWO

select one to share

WILD MUSHROOM & POLENTA

soft poached egg, aged pecorino, frisee
add shaved truffles +\$25

CHARRED OCTOPUS

lemon potatoes, black olives, romesco sauce

SPICY SHRIMP

Basque style, spicy garlic chili sauce, sweet paprika, grilled filone

LOBSTER RAVIOLI

spicy tomato vodka, lobster coral roe sauce

CRISPY CROQUETTES

short ribs & cream spinach, truffle aioli

3OZ JAPANESE A-5 WAGYU +\$50

kagawa prefecture

ENTRÉE

select one per person

RICOTTA TORTELLINI

wagyu & prime bolognese, parmesan cream

ORA KING SALMON

crabmeat & cauliflower rice, meyer lemon

MAINE LOBSTER & GNOCCHI

spicy vodka sauce, whipped ricotta

8OZ WAGYU SKIRT STEAK

chimichurri

8OZ FILET MIGNON

truffle butter

14OZ PRIME DELMONICO

au poivre

ROASTED DOVER SOLE +\$20

rock shrimp scampi, meyer lemon

LARGE FORMAT ENTREES FOR TWO

select one per table

WHOLE BRANZINO

roasted with lemon, winter citrus & chicory salad

ROASTED RACK OF LAMB

wild mushroom bread pudding, lamb jus

32-OZ PRIME PORTERHOUSE +\$30

choice of sauce: truffle butter, bearnaise, au poivre

40-OZ WAGYU TOMAHAWK +\$50

choice of sauce: truffle butter, bearnaise, au poivre

ADD

WHIPPED POTATOES – CREAM SPINACH – SAUTED BROCCOLI - TRUFFLE FRIES
SIDES \$15 each

LOBSTER MAC & CHEESE house-made pasta \$25

POTATO & CAVIAR DIP kaluga caviar, creamy potatoes \$38

SKULL ISLAND TIGER PRAWNS \$49

KING CRAB LEGS bearnaise \$55

DESSERT

select one for the table

TWO HEARTS

pistachio cheesecake, raspberry, white chocolate liquid center

BLU'S TIRAMISU

house-made ladyfingers mascarpone cream, valrhona chocolate shavings

CLASSIC CARROT CAKE

cream cheese mousse, candied pecans, butterscotch sauce

CHOCOLATE CREMEUX

salted caramel, chocolate mousse