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Happy Valentine's Day

FEBRUARY 14TH, 2025

\$95++ per person

NO SUBSTITUTIONS

AMUSE BOUCHE

Profiterole with Whipped Cream Cheese, Olives & Sundried Tomato

PRELUDE

Choice of

Roasted Beet Salad

Candy Striped Beet, Pistachio, Watercress, Herb Goat Cheese, Honey Blossom Vinaigrette

YELLOWTAIL TUNA CRUDO

Citrus, Plantain, Cilantro, Avocado

BOLD AND BEAUTIFUL

Choice of

HEART SHAPED RAVIOLI

Creamy Cheese Filling, Bloomsdale Spinach, Vodka Sauce

ROASTED BRANZINO

Citrus-Fennel Relish, Confit Petite Potatoes, Caviar Butter Sauce

CRISPY HERBS CRUSTED BEEF SHORT RIBS

Sweet Potato Mash, Wild Mushrooms, Swiss Chard, Truffle Peppercorn Jus

SURF N' TURF +32

6oz Wild Australian Lobster Tail, Wet-Aged Filet Mignon Center Cut
Crispy Herb Potatoes, Broccolini

SWEET ENDINGS

Choice of

CHOCOLATE HAZELNUT MOUSSE CAKE

Candied Pecans, Caramel Ice Cream

YUZU CHEESECAKE

Candied Citrus, Berries, Whipped Cream

TO SHARE

Duet of Chocolate Covered Strawberries \$10

2-Glasses Wine-Pairing \$32

no substitution or sharing

18% Gratuity on Parties 6 and over.

3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED TEAM

Many of our items can be made vegan, vegetarian or gluten free. Notify your server of any food allergies or special dietary restrictions.

G.F.- Gluten Free | Vegan and Vegetarian Menu Available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.



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