



# Valentine's Day Features

## *Appetizers*

LOBSTER BISQUE  
parmesan croutons \$15

BURRATA & HEIRLOOM TOMATOES  
basil vinaigrette, balsamic glaze, pistachios, torn bread \$21

AHI TUNA CRUDO  
shaved fennel, pickled jalapeno, garlic chips,  
citrus caper vinaigrette \$26

## *Entrées*

CIOPPINO  
prawns, mussels, clams, salmon, cod, albacore tuna,  
scallops, snow crab, saffron fennel broth,  
grilled focaccia \$59

STEAK & LOBSTER  
grilled 7oz tenderloin, roasted lobster tail, potato rosti,  
seasonal vegetables, béarnaise sauce \$69

MUSHROOM GNOCCHI  
wild mushrooms, leek veloute, arugula,  
shaved grana padano \$29

## *Dessert*

STUFFED CHEESECAKE FOR TWO  
macaroon, strawberry compote \$18

