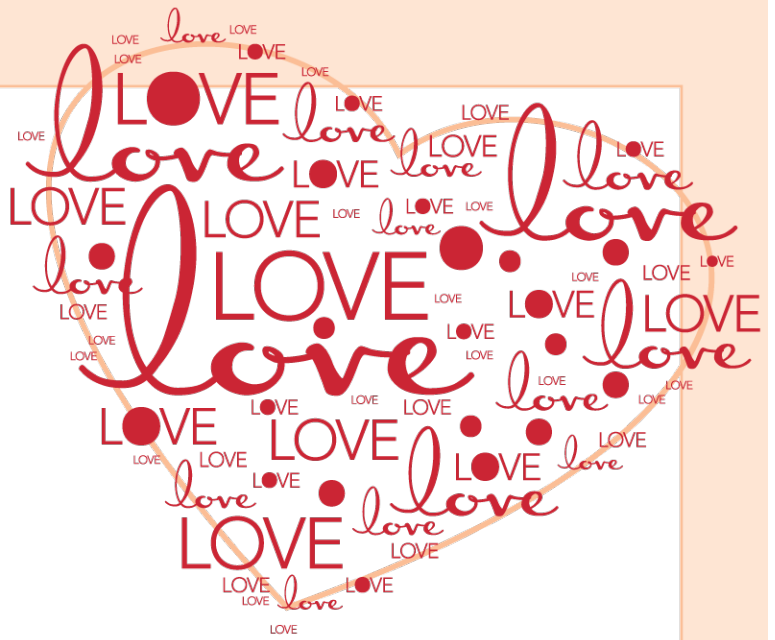


Valentine's Day

PRIX FIXE DINNER
(Choice of)

3 Courses. \$65 Per Person.



APPETIZER

Maine Lobster Bisque
Coconut milk, Thai red curry & lemon grass

Baby Rocket Salad
Blood orange, toasted pine nuts, raisins, pickled beets, goat cheese
& lemon vinaigrette

Fried Oysters
Corn meal, tomato relish & chipotle salsa

Crystal Chive Dumplings
Foie Gras, Maine lobster, XO sauce

Spicy Tuna Tartar
Sushi rice, avocado, wonton crisp, masago, pickled vegetables
& yuzu kosho emulsion

Wagyu Beef & Lobster Roll
Truffle sweet soy & potato crisp

ENTREES

Chefs Sushi Sampler Plate
Sweet Heart Roll: - crabmeat, cucumber, avocado, lobster salad
Nigiri: - salmon, hamachi, Shima Aji, Maida
Sashimi: -blue fin toro, white tuna

Baked Lobster Tail
Crab meat, basmati fried rice, coconut curry sauce

Grilled Atlantic Sword Fish
Corn pudding, sautéed spinach & dried shrimp mango relish

Steamed American Red Snapper Filet
ginger, garlic, soy, sake, mirin, kabocha, green beans, shiitake
& yuzu emulsion

Chilean Sea Bass
Yu Choi tips, scented jasmine rice, jalapeno & shiro miso glaze

Grilled Jumbo Shrimps
Diced vegetables "Kung Pao" edamame & sriracha aioli

Filet Mignon
Sautéed baby carrots, sugar snaps, pureed potatoes
& spicy Szechwan chili sauce

Risotto
Butternut squash, shiitake, sundried tomatoes, toasted pine nuts,
fresh lemon zest, herb, asparagus spears & truffle

DESSERT

Sweet Heart Dessert
Dark chocolate mousse layered cake, chocolate ganache & raspberry sauce