

VALENTINE'S DAY 2022

– *three-course dinner menu* –

125 per guest

FIRST COURSE

choice of

OMAKASE PLATTER four pieces of assorted nigiri & one roll

TORO CRISPY RICE chopped bluefin tuna belly, uni, caviar (*\$25 supplement*)

CHILLED SEAFOOD PLATEAU oysters, jumbo shrimp cocktail, ceviche, tuna sashimi

WHOLE FISH SASHIMI extra virgin olive oil, sea salt and lemon (*two person minimum*)

BEEF TATAKI seared beef sirloin, black garlic ponzu, ginger, masago, crispy garlic

UNION SQUARE FARMERS MARKET SALAD olive oil, barrel-aged sherry vinegar

MARYLAND CRAB CAKE jumbo lump crab, old bay aioli

CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano

CAVIAR please inquire for our current selections

SECOND COURSE

choice of

FAROE ISLAND SALMON cauliflower couscous, almonds, currants, crispy salsify

ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake mushrooms, yuzu dashi

GRILLED WHOLE FISH selection from our fish market (*two person minimum*)

CAULIFLOWER STEAK israeli couscous, almonds, lemon caper vinaigrette

BRAISED SHORT RIB coffee ancho chile sauce, celery, baby carrots, horseradish gremolata

SURF & TURF 6oz filet mignon, alaskan king crab, truffle bearnaise (*\$25 supplement*)

DESSERT PLATTER

strawberry cheesecake, chocolate truffle tart, red velvet cake,

raspberry pâte de fruits, cherry bon bon