

OCEANS

VALENTINE'S DINNER

three-course dinner menu

155 per guest

FIRST COURSE

choice of

OMAKASE PLATTER 4 pieces of assorted nigiri
SPICY TUNA ROLL chopped tuna, cucumber scallion
ROCKETMAN ROLL peekytoe crab, seared salmon, truffle-miso sauce
CEVICHE MIXTO pineapple aguachile, red onion, cilantro
TORO TARTARE bluefin tuna belly, caviar, crème fraiche - \$15 supplement
BEEF TATAKI seared beef sirloin, black garlic ponzu, masago, crispy garlic
LITTLE GEM CAESAR olive oil croutons, aged parmigiano
WILD MUSHROOM SOUP garlic chives, croutons, thyme
CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano
MARYLAND CRAB CAKE jumbo lump crab, old bay aioli

SECOND COURSE

choice of

NORWEGIAN SALMON rainbow carrots, trumpet mushrooms, pearl onions, orange glaze
ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake mushrooms, yuzu dashi
GRILLED WHOLE FISH selection from our fish market - 2 person minimum
DOVER SOLE almond – caper brown butter - \$25 supplement
CAULIFLOWER STEAK israeli couscous, almonds, lemon caper vinaigrette
FREE RANGE CHICKEN fingerling potatoes, leeks, roasted lemon jus
BRAISED SHORT RIB coffee ancho chile sauce, celery, baby carrots, horseradish gremolata
SURF & TURF 6oz filet mignon, alaskan king crab, truffle-madeira jus - \$25 supplement

DESSERT

DESSERT PLATTER tasting of assorted desserts

ADDITIONS FOR THE TABLE

WHOLE FISH SASHIMI extra virgin olive oil, sea salt and lemon mp
CAVIAR please inquire for our current selections
OYSTERS & CAVIAR half dozen oysters & 10g of siberian caviar 52
OYSTERS ON THE HALF SHELL east & west coast selection 27 | half dozen 54 | dozen
JUMBO SHRIMP COCKTAIL poached with chili & grapefruit 24
ALASKAN KING CRAB dijonnaise & lemon 49
MAINE LOBSTER meyer lemon cocktail sauce & dijonnaise mp
SEAFOOD PLATEAU single tier with oysters, tuna sashimi, ceviche,
and jumbo shrimp cocktail 80 – add lobster mp –
SEAFOOD TOWER two tiers with oysters, mussels, clams, ceviche, tuna sashimi,
jumbo shrimp cocktail, calamari, and peekytoe crab 125 – add lobster mp –

SIDES

to share

PARMESAN TRUFFLE FRIES 15
ROASTED RAINBOW CARROTS 15
SAUTEED BROCCOLINI 15
BRUSSELS SPROUTS 15
YUKON GOLD POTATO PUREE 15
LOBSTER MAC & CHEESE 27

EXECUTIVE CHEF ANDY KITKO