

HAPPY
VALENTINE'S DAY



\$125 PER PERSON (NOT INCLUDING TAX OR GRATUITY)

TO BEGIN

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovy

LOBSTER BISQUE

Fresh Picked Lobster, Brioche Croutons

MEDITERRANEAN TUNA TARTARE

Sumac Harissa, Saffron Fennel
Homemade Lavash

WAGYU BEEF CARPACCIO

Black Garlic Aioli, Pecorino Toscano
Wild Onion Focaccia

BLACK PEPPER ROSEMARY GAUFRETTES

Crispy Prosciutto, Périgord Truffle Fondue

SPAGHETTI A LA CHITARRA

Shaved Truffles, Whipped Ricotta
Mushroom Duxelles

ROASTED FISHERS ISLAND OYSTERS

Lemon Calabrian Pepper Butter
Pepperoni Emulsion

SEARED DIVER SCALLOPS

Barely Buzzed Polenta, Andouille Trinity

ADDITIONS:

Colossal Shrimp / 6 each

Clams On The Half Shell / 3 each

East Coast Oysters / 4 each

ENTRÉE

VEAL OSSO BUCO

Porcini Gnudi, Pancetta Soubise
Pistachio Gremolata

CHILEAN SEA BASS

Jonah Crab & Artichoke Risotto, Cured Tomato
Champagne Beurre Blanc

HULI HULI ROAST DUCK

Coconut Quinoa Rice, L'Orange Vegetables

BARREL CUT FILET MIGNON

Black Pepper Parmesan Potatoes
Glazed Winter Vegetable, Sauce Perigordine

MAX'S LOBSTER FRITES

Andouille Creole Glazed Lobster
Chicharrón Fries
White & Green Asparagus Salad

AGED NEW YORK STRIP STEAK

Loaded Baked Potato Gnocchi, Broccolini
Red Wine Bacon Jus

MICHTERS SOY GLAZED RIBEYE (ADDITIONAL \$15)

Togarashi Onion Rings

DESSERTS

SALTED CARAMEL BAKED ALASKA

Ganache

BERRIES & CREAM CROSTATA

Vanilla Ice Cream

VANILLA BEAN CRÈME BRÛLÉE

Iced Shortbread

PINK VELVET KING LAYER CAKE

White Chocolate Mousse