



The
OLDE BAR

Valentine's Day Tasting for Two

First Course

PARKER HOUSE ROLLS

SHRIMP COCKTAIL

Poached Shrimp, Cocktail Sauce, Lemon

RAW OYSTERS

1/2 Dozen East Coast, Verjus Mignonette

Or

TUNA TARTARE

*Black Sesame, Avocado,
Uni & Green Chile Emulsion, Lavash*

Second Course

SCALLOP GRATIN

Parsnip & Parmesan Cream, Caviar

Third Course

ROASTED 1/2 LOBSTER

Champagne Butter, Twice Baked Potato, Asparagus, Pea Shoots

WAGYU SIRLOIN STEAK

Bordelaise, Broccoli Rabe, Truffle Celery Root Purée

Dessert

CHOCOLATE MOUSSE

Raspberries, Vanilla Cream, Hazelnut Praline

\$55 PER PERSON

Plus Beverages, Tax & Gratuity