

Valentines Dinner

First

Seared Scallop

saffron lobster sauce, wild mushroom

Second

Winter Green Salad

shredded romaine, napa cabbage, cucumber, carrot, edamame, heirloom tomato, daikon, sake-syrup walnuts, carrot-ginger dressing

Third

Please Choose One

Sake-Ginger Roasted Chicken

airline cut, organic, free-range chicken, candied garlic pomme purée, shiitake mushrooms

Miso-Glazed Salmon

sweet white miso & saki reduction, pan roasted atlantic salmon, baby bok choy

Truffle Ravioli

hand-made ravioli, sheep's milk ricotta, parmesan, truffle cream sauce

SUSHI+SASHIMI DUO

Trio of Sashimi

tuna with micro herbs, salmon with ikura, yellowtail with serrano pepper

+

Battera Style Sushi Roll

spicy tuna, avocado, coconut shrimp, topped with tuna salmon yellowtail, caviar & 24k gold

Filet Mignon

8oz prime cut, togarashi demi-glace, lobster mashed potatoes, charred bok choy

+\$18

Signature Surf & Turf

teriyaki-glazed prime rib-eye, maine lobster tail, grilled spiced pineapple, seasonal grilled vegetables

+\$28 For Two

Fourth

Dessert to Share

Chocolate Molten Soufflé

coconut lava, vanilla bean ice cream

EXECUTIVE CHEF | SETH LEVINE