



# VALENTINE'S DAY DINNER

FEBRUARY 14<sup>TH</sup>, 15<sup>TH</sup> AND 16<sup>TH</sup>

\$69 / three-course menu

## APPETIZER

### **Oyster Motoyaki (Baked Oyster)**

cooked oyster, garlic, shallot, young corn,  
grana padano

*or*

### **Seared Scallops**

three seared scallops, artichoke purée,  
ikura (fish roe)



## ENTRÉE

### **Seafood Boil with Cajun Butter**

crab leg, mussels, clams, calamari, prawns,  
rosemary, corn cob, okra, sourdough

*or*

### **Braised Short-Rib Gnocchi**

mushroom, braised short rib, demi-glace,  
grana padano



## DESSERT

### **New York Style Cheesecake**

*or*

### **Dark Chocolate Brownie**