



VALENTINE'S MENU

CANAPES

Caviar Tamagoyaki

ossetra caviar, egg, crème fresh, chives

Kimchi Bruschetta

homemade ricotta

Korean Gumbo

Beef, Kimchi, Akaushi

FIRST COURSE

Tuna Crudo

caper vinaigrette

SECOND COURSE

Truffle Dumpling Two-Ways

wagyu dumplings
mushroom dumplings

ENTREE

Choice Of

8oz Filet

oscar style +\$20

14oz Ribeye

Korean style shrimp +\$15

Garlic Prawns

noodles

Bibimbap

tofu, soy butter rice, gochujang

SIDES

Soy Garlic Hericots Verts

Yukon Gold Buttermilk Mashed

DESSERT

Strawberry Cheesecake Mont Blanc
chocolate ganache



ENHANCEMENTS

CAVIAR

Supreme

Medium Grain, Rich, Creamy & Nutty
Finish
210 per oz

Ossetra

Large Egg, Nutty Flavor, Smooth
Finish
200 per oz

*Served With Tamagoyaki, Scallions Blinis, Chili Oil
Crème Fraîche, Caramelized Brioche, Salt & Pepper
Chips, Chives, Red Onions,*

CENTERPIECE

Seafood Tower for 2

150

A5 Japanese Wagyu, 3oz

120

Korean Chili Lobster

10 per oz