

# VALENTINE'S DAY MENU

## *Bar & Lounge*

*\$55 Select 2 | Signature Cocktail or Champagne Toast*

Caviar and Smoked Salmon

Cheese Puffs and Truffle

Crudit  and Sour Cream

Beef Tartare and Salted Kelp

Truffle Arancini

Sweets and Treats

## *Dining Room*

*\$85 three-course prix fixe | Signature Cocktail or Champagne Toast*

### *First*

Wagyu Beef Tartare, smoked seaweed, Oscetra Caviar

Roasted Scallops, salsify, watercress, truffle fluid gel

### *Second*

Braised Halibut, carrot and ginger pur e, lobster bisque,  
grapefruit

Aged Duck Breast, prune and armagnac, braised and  
lightly smoked celery

### *Third*

Queens Sweets & Treats for the Table