

THE MARINE ROOM

Valentine's Dinner

150 per person | 225 per person with wine pairings

FIRST

UNI CORNETS

cognac uni mouse, santa barbra uni, caviar

WINTER TRUFFLE RISOTTO FOR TWO

black truffle, morel mushroom mascarpone, intense oil

ORA KING SALMON TATAKI

sesame crust, fresno chili, roasted garlic, cilantro, fermented chili oil, green onion

SECOND

PASSION SCALLOP CRUDO

passion fruit, aji Amarillo aguachile, serrano, yuzu

BEET SALAD

smoky blue, prosciutto crisp, amaranth, beet puree

BISON TARTAR

winter truffle, mustard aioli, pickled onion

MAIN

SEAFOOD RISOTTO

lump crab, maine lobster, diver scallop, parmigiano reggiano, polenta

LOCAL BLUE FIN TUNA

edamame puree, serrano soy glaze, pickled ginger

BONE-IN FILET MIGNON

garlic mustard sauce, crispy rosemary shallots, truffle potato puree

DESSERT

chocolate lava cake with passion fruit puree, prickly pear tart with wild flower gelato

ADD ONS

LOBSTER TAIL 45

TRUFFLE SERVICE 55

*Please note the regular menu and chef's specials are unavailable