

# Valentine's 2025

## BUBBLES

Bisol Jeio Prosecco Superiore D.O.C.G. Veneto, Italy	13 / 52
Schramsberg "Mirabelle" Blanc de Blancs or Brut Rosé North Coast, CA	25 / 98
Taittinger 'La Francaise' Brut Reims, Champagne, France	100
Veuve Clicquot 'Yellow Label' Brut Reims, Champagne, France	150
Moët & Chandon 'Dom Perignon' Brut Épernay, Champagne, France	500

## FEATURED COCKTAIL

### Orchid Blossom

*Elderflower Liqueur - Strawberry Purée - Lemon Juice - Prosecco 15*

## AMUSE BOUCHE

### Blackened Island Ahi\*<sup>gf</sup>

*Spicy Soy Mustard Butter Sauce*

## STARTERS

### Lobster Bisque

*Maine Lobster - Thai Aromatics - Hint of Red Curry  
Coconut Milk*

### 🍷 Seasonal Spinach Salad<sup>gf</sup>

*Balsamic Vinaigrette - Portabella Mushrooms - Roasted Bell Pepper  
Dried Cranberries*

### Poke Duo\*

*Ahi Shoyu Poke - Spicy Salmon Poke - Wonton Chips*

### Wagyu Beef Carpaccio\*

*Seven Pepper Crust - Arugula - Fried Capers  
Parmesan - Sesame Miso Aioli*

### Lobster Potsticker

*Spicy Togarashi Miso Butter Sauce*

## ENTRÉES

8oz. Grilled Filet Mignon\* and Jumbo Lump Crab Cake  
*Broccolini - Baby Carrots - Yukon Potatoes - Shiso Béarnaise*

Misoyaki "Butterfish"<sup>gf</sup>  
*Alaskan Black Cod - Baby Bok Choy  
Furikake Rice*

Parmesan Bacon Crusted Chilean Sea Bass\*  
*Marinated Baby Heirloom Tomatoes - Red Bliss Potatoes  
Sautéed Spinach - Caper Lime Butter Sauce*

14oz USDA Prime New York Strip Steak\*  
*Singapore Crab Sauce - Pea Tendrils - Furikake Rice*

Twin 6oz. Cold Water Lobster Tails  
*Furikake Rice - Bok Choy - Togarashi Miso Butter Sauce*  
Add a 6oz. Cold Water Lobster Tail to any Entrée \$29

## DESSERTS

Roy's Red Velvet Cake  
*Mascarpone Cream Cheese Frosting*

Caramel Macadamia Nut Tart  
*Vanilla Ice Cream - Caramel Sauce*

Chocolate Torte<sup>gf</sup>  
*Raspberry Sauce - Whipped Cream - Fresh Berries*

\$129 per guest

Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Please share with your server any food allergies.