

Valentine's 2025

BUBBLES

Bisot 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 16

STARTERS

Lobster Bisque

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

🍷 Sake Poached Pear Salad^{gf}

*Mizuna - Red Onion - Goat Cheese
Yuzu Cranberry Dressing*

Poke Duo*

Ahi Shoyu Poke - Spicy Salmon Poke - Wonton Chips

Wagyu Beef Carpaccio*

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

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce

ENTRÉES

8oz. Grilled Filet Mignon* and Jumbo Lump Crab Cake
Broccolini - Baby Carrots - Yukon Potatoes - Shiso Béarnaise 110

Misoyaki "Butterfish"^{gf}
*Alaskan Black Cod - Baby Bok Choy
Furikake Rice 94*

Parmesan Bacon Crusted Chilean Sea Bass*
*Marinated Baby Heirloom Tomatoes - Red Bliss Potatoes
Sautéed Spinach - Caper Lime Butter Sauce 99*

14oz USDA Prime New York Strip Steak*
Singapore Crab Sauce - Pea Tendrils - Furikake Rice 110

Twin 6oz. Cold Water Lobster Tails
Furikake Rice - Bok Choy - Togarashi Miso Butter Sauce 99
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^{gf}
Raspberry Sauce - Whipped Cream - Fresh Berries

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