

EMBER

VALENTINE'S DAY PRIX-FIXE

STARTER

choice of:

LOBSTER BISQUE

lemon oil, cognac foam

BELLA ROSSA SALAD

Humboldt Fog cheese, dried tart cherries,
cherry champagne vinaigrette

Wine Pairing: Perrier-Jouët Grand Brut

ENTRÉE

DUO OF 6OZ PRIME FILET & HALF MAINE LOBSTER TAIL

truffle croquette, grilled asparagus, béarnaise

Wine Pairing: Opus One 2019

DESSERT

choice of:

MATCHA CRÈME BRÛLÉE

BASQUE CHEESECAKE

Wine Pairing: Louis Roederer Collection 242 Champagne

125 PER PERSON, WINE PAIRING +85

20% gratuity will be applied to all parties.

We are obligated to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.