



– FIRST COURSE –

Steak Tartare*

traditional garnish, grilled bread

Charred Octopus

tomato, olives, squid ink rice chips

Lobster Bisque

tarragon, crème fraîche, brandy

Tuna Poke*

seaweed salad, ginger, sesame, crispy wontons

– MAIN COURSE –

Grilled Ribeye Steak*

horseradish-whipped potato, broccolini, port wine, garlic toast

Pan-Roasted Chili Lobster

chili oil, cilantro, bok choy

Seafood Pasta

baby shrimp, mussels, calamari, chorizo, squid ink spaghetti

Seared Scallops*

spring vegetable ragout, creamy polenta

– DESSERT –

Chocolate Mousse

caramel sauce

Panna Cotta

mango, rum-pineapple compote

\$59 PER PERSON

Menus subject to seasonal change

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please inform your server of any allergies prior to ordering.

