

Valentine's Day

FEBRUARY 14

\$165 PER PERSON

CAVIAR SELECTION - 1 OUNCE

served with wasabi crème fraîche, egg & buckwheat blini

Farmed White Sturgeon \$175

Golden Imperial Osetra \$250

FIRST COURSE select one

HAMACHI SHOTS *truffled ponzu / avocado / ginger / jalapeño*

ENDIVE RADISH SALAD *avocado / celery / rice chips*

TODAY'S OYSTERS *mignonette / lemon*

LOBSTER TARTARE *mizuna / Dijon mustards / somen noodle - **add caviar additional \$55***

SECOND COURSE select one

CELERY APPLE SOUP *sage / cinnamon*

CRAB CAKE ROOT VEGETABLE SALAD *yuzu vinaigrette*

LOBSTER ROCKS *almond purée / truffle / mitsuba*

SEA URCHIN TOAST *truffle / apple butter / champagne glaze*
additional \$15

THIRD COURSE select one

GRILLED KING SALMON *morel mushrooms / saffron rice / edamame*

GRILLED LOBSTER *parsnip / shiitake / beet*

SCALLOPS *barley / squash / red kale*

MUSHROOM KALE RAVIOLI *seasonal vegetables*

C.A.B. PRIME NEW YORK *polenta / tomato compote / parmesan*

WAGYU RIBEYE *asparagus / green peppercorn jus - **additional \$20***

MIYAZAKI A5 *carrots / king oyster mushroom / bordelaise*
additional \$75

DESSERT SELECT ONE

BLUSH LEMON POPPY CAKE/ *blueberry/ almond/ creme fraiche*
CHOCOLATE DEVILS FOOD CAKE/ *dark chocolate mousse/ raspberry*

THE SEA

BY ALEXANDER'S
STEAKHOUSE