

VALENTINE'S DAY 2026

OYSTERS & PEARLS

6 west coast oysters topped with Tsar Nicolai caviar

** recommended cocktail pairing-
Grey Goose, Martini & Rossi Floreale,
grapefruit bitters*

STRIPLOIN & POTATOES

*16 oz striploin, au poivre
For the table- side of crispy potatoes, salsa macha, cotija*

** recommended pairing- choice between
Rhone Red Blend Public Radio 2022
Grenache, Mouvedre, Syrah, Paso Robles
- or -
Moose Drool Brown Ale, Big Sky Brewing*

RED VELVET WHOOPIE PIES

mascarpone icing

** recommended cocktail pairing-
bourbon, pimento dram, Gran Gala,
creme de cacao, lemon, simple syrup*

\$110, shared for two
***optional pairings- \$30/pp**

Executive Chef Miguel Rivera

