

Valentine's Day

3-course prix-fixe menu

MAKE A RESERVATION

APPETIZER

choice of

Burrata

Roasted Red Grapes, Endive,
Pomegranate, Crostini

Little Gem Caesar

Anchovy Dressing,
Roasted Garlic Croutons, Parmesan

Lobster Bisque

Lobster Meat, Creme Fraiche, Tarragon

Roasted Blue Point Oysters

Aleppo Pepper-Herb Butter, Speck,
Breadcrumb

Steak Tartare

Classic Condiments,
Truffle Potato Chips, Chive

RAW BAR

East Coast Oysters

6/21

West Coast Oysters

6/24

Littleneck Clams

6/9

Shrimp Cocktail

5/20

LMT Tower

Salmon Crudo, Crab Cocktail,
8 East Coast Oysters,
8 West Coast Oysters, 8 Clams,
6 Shrimp
125

ENTRÉE

choice of

Mushroom Wellington

Puff Pastry, Gruyere Cheese, Black Truffle

Black Sea Bass

Celery Root Puree, Kale, Blood Orange Beurre Blanc, Caviar

Lemon-Thyme Roasted Chicken

Brussels Sprouts, Maitake Mushroom, Game Jus

Cabernet Braised Short Rib

Heirloom Carrot, Charred Haricot Verts, Potato Puree

Filet Mignon +12 enhancement

Potato Gratin, Broccolini, Red Wine Demi-Glace

DESSERT

choice of

Chocolate Marquis

Strawberry Coulis, Whipped Cream

Apple Tart

Almond Crumble, Cinnamon Creme Fraiche, Caramel Sauce

Red Velvet Cake

Cream Cheese Icing, Raspberries, White Chocolate

Executive Chef David Drake

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99 per person + tax