



THE FED

# Valentine's Day

## PRIX FIXE MENU FOR TWO & WINE PAIRING

*\$140 per person, excludes tax and gratuity  
+\$60 per person for wine pairing*

### ♥ FIRST COURSE

#### **East Coast Oysters with Asian Pear Mignonette**

Two East Coast oysters on the half shell, finished with a bright and refreshing Asian pear mignonette

*Laurent-Perrier, La Cuvée Brut, Champagne, France*

### ♥ SECOND COURSE

#### **Winter Harvest Salad**

Arugula and baby kale with candied walnuts, dried cranberries, shaved fennel, radicchio, goat cheese, and maple vinaigrette

*Lawson's Dry Hills, Sauvignon Blanc, Marlborough, New Zealand*

### ♥ THIRD COURSE

#### **Grilled Tomahawk for Two**

Pat LaFrieda Prime 850 Club tomahawk ribeye, grilled and served with wagyu fat-roasted potatoes, miso-glazed asparagus, lobster risotto, and house steak sauce

*The Hess Collection, Lion Tamer, Cabernet Sauvignon, Napa Valley, California*

### ♥ DESSERT

#### **Chocolate Stand for Two**

A three-tier cast chocolate stand featuring an assortment of handcrafted bonbons and mignardises

*Mini Valentine's Espresso Martinis*

