



Aphrodisiac



Menu of Love

Appetizer: select 1

KUMAMOTO OYSTERS

spicy cocktail sauce | onion mignonette

SHRIMP COCKTAIL

lemon | spicy cocktail sauce

BAO BEEF SLIDERS

spicy sambal aioli | green onion beef patties

SPICED POTATO SPRING ROLL

spicy cilantro buttermilk dip

Salad: select 1

ROASTED BEET

sweet beets & whipped garlic herb cheese with baby arugula tossed with balsamic vinaigrette, toasted almonds & avocado

HONEY GEM

gem lettuce, creamy Bulgarian feta cheese, avocado, grape tomatoes, watermelon radish with buttermilk herb dressing

Main: select 1

FILET WELLINGTON

tenderloin beef medallion *medium rare* with mushroom duxelles wrapped with a buttery puff pastry served with a demi-glace, baby carrots & cipollini onions accompanied with truffle Yukon potato puree

CHIMICHURRI LAMB CHOPS

grilled Australian rack of lamb topped with a garlic-herb chimichurri, served with a chive potato cake

LEMON CHICKEN

pan seared chicken breast with crimini mushrooms & red onions in a buttery lemon caper cream sauce served with angel hair pasta

BLACKENED SALMON

pan seared Creative King salmon "Wagyu of the sea" with a blend of savory spices served with roasted potatoes & charred jalapeno corn with a lemon-chive beurre blanc

TAMALE RAVIOLI (v)

corn ravioli in a garlic cream sauce with fresno chiles, spicy cayenne pepper, feta cheese, charred corn & micro cilantro

Desert: family style with a glass of bubbly

WARM PINEAPPLE UPSIDE CAKE WITH VANILLA BEAN ICE CREAM DRIZZLED WITH CINNAMON INFUSED COCONUT CREAM

&

CHOCOLATE TRUFFLE CHEESECAKE WITH BERRIES

\$125 PER PERSON

PLUS TAX AND AUTOMATIC GRATUITY 20%