



*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

**TUNA TARTARE**

avocado edamame smash

**POTATO LUMPIA**

served with a sweet chili sauce

*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

**CLASSY CAESAR**

gem lettuce tossed with Caesar dressing topped with grated parmesan & thick garlic butter croutons

*Main: select 1*

**STREET NOODLES (v)**

garlic egg noodles stir fried in a spicy soy-sesame blend, baby bok choy, mushrooms, onions & chiles de arbol peppers

**SHORT RIB STREET NOODLES                      GARLIC BUTTER LOBSTER STREET NOODLES**

**CHIMICHURRI LAMB CHOPS**

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

**FRENCHED RIBEYE STEAK**

grilled 14oz. ribeye chop split bone topped with garlic thyme butter, served with duck fat potatoes & baby carrots

**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

*Shared Dessert: with a glass of bubbly*

**WARM PINEAPPLE UPSIDE CAKE**

with coconut ice cream and strawberry compote

**&**

**CHOCOLATE BANANA CAKE**

with caramel sauce

\$125 PER PERSON plus tax and gratuity