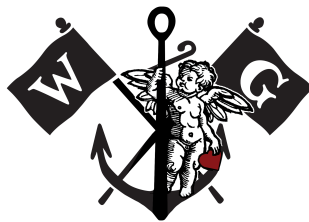


FOUR COURSE MENU
\$165



WINE PAIRING
\$50

Valentine's Day

2025

First Course

Chilled Wild Jumbo Shrimp traditional cocktail sauce
½ Dozen Oyster Sampler habanero-lime relish, fresh horseradish
Wild New Zealand Pink Bream Crudo Fresno chile, micro cilantro, lime
Jumbo Lump Crab Cake celery root remoulade

Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

Second Course

Clam Chowder applewood smoked bacon
Roasted Beet Salad tandoori spiced yogurt
Mixed Organic Greens golden balsamic vinaigrette
Caesar Salad romaine hearts, white anchovies

Cave d'Esclans "Whispering Angel" Rosé, Côtes de Provence, France 2023

Entrée

Wild Ross Sea Chilean Sea Bass MSC CERTIFIED butternut squash gnocchi, sage brown butter
Wild Brittany Dover Sole lemon brown butter
Live California Spiny Lobster 1.25lb a la plancha, homemade coleslaw
Classic Surf & Turf wild South African lobster tail, filet mignon 8oz
Double R Ranch Filet Mignon 12oz chimichurri

Rombauer Chardonnay, Carneros, CA 2023
or
Duckhorn Vineyards Cabernet Sauvignon, Napa Valley, CA 2021

Dessert

Maple Cheesecake sour cream ice cream
Chocolate Espresso Ganache Cake pistachio, Luxardo cherry sorbet
Caramel Bread Pudding alaea red sea salt

Saracco Moscato d'Asti, Piedmont, Italy 2023

Tax, Gratuity and Beverages Not Included

Cocktails

29th Floor 17.00

New Amsterdam vodka, kiwi, elderflower, lemon & tarragon...served on the rocks

Maritime Mule 18.00

Tito's vodka, lime, mint, sea salt & Regatta ginger beer...in a copper mug

Rosewood 18.50

Botanist gin, limoncello, lime, rosemary & grapefruit essence...charged with Regatta tonic

The Awakening 18.00

Roku gin, elderflower, basil, lemon, grapefruit & Sichuan pepper...served up

Castaway 17.50

Cruzan Light & Diplomatico 8yr rums, lime, pineapple & Chateau aloe...crushed ice

Margarita Verde 17.00

100% blue agave silver tequila, agave, lime, cucumber, basil, jalapeño & chili salt...on ice

Mescalero 18.50

Del Maguey 'Vida' mezcal, 100% blue agave silver tequila, lime, passion fruit, & pineapple ...served up

A Night In Osaka 18.50

Suntory 'Toki' whiskey, Amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters...served up

Campfire Sling 19.50

Michter's US1 straight rye whiskey, maple syrup, chocolate bitters, scorched orange...over block ice

Barrel'ly' Aged 17.00

Evan Williams straight bourbon, vanilla bean, lime & pineapple...shaken with vigor & served up

Bartender's Special

Free Spirited 16.50

Lyre's Italian spritz (0% abv) & Q tonic ...served long & charged with club soda

Blush Worthy 19.00

Hendrick's gin, cucumber, grapefruit, lemon, aloe liqueur & aperitivo rosa...served up

Draughts 16oz

Coors Light 8.00

Light Lager 4.2% Golden, CO

Stella Artois 9.50

Euro Pale Lager 5.0% Leuven, Belgium

Modelo Especial 8.00

Mexican Pilsner 4.6% Mexico

Blue Moon 9.00

'Belgian' Wheat Ale 5.2% Golden, CO

Firestone Walker 805 9.00

Blonde Ale 4.7% Paso Robles, CA

Coronado 'Salty Crew' 9.00

Blonde Ale 4.5% Coronado, CA

Sierra Nevada 9.00

Pale Ale 5.6% Chico, CA

New Belgium Voodoo Ranger 9.00

Hazy IPA 7.5% Fort Collins, CO

Stone Delicious 9.50

IPA 7.7% Escondido, CA

Ballast Point Sculpin 10.50

IPA 7.0% San Diego, CA

Hop Valley Viva Hop Vegas 9.00

Hazy IPA 7.0% Eugene, OR

Able Baker 'Atomic Duck' 10.00

IPA 7.0% Las Vegas, NV

Cans & Bottles

Amstel Light 9.00

Light Lager 3.5% Amsterdam, Netherlands

Corona Extra 9.00

Mexican Lager 4.6% Mexico

Sapporo 9.00

Pale Lager 5.0% Tokyo, Japan

Heineken 9.00

Euro Pale Lager 5.0% Amsterdam, Netherlands

Stella Liberte 8.50

Non-Alcoholic 0.0% Leuven, Belgium