



# DATE NIGHT MENU

## \$99 PER COUPLE

### FIRST COURSE

choice of one shared appetizer

#### CRISPY CALAMARI

housemade marinara / chipotle aioli

#### WAGYU TARTARE

Japanese Wagyu, pickled mustard seed, capers shallots, truffle, over crispy rice, topped with caviar

#### OYSTERS ON THE HALF SHELL.

chef's daily selection (one order per couple)

#### AHI TUNA WONTON TACO

Green onion, toasted sesame seed, ponzu, avocado mousse, seaweed

### SECOND COURSE

choice of two entrees

#### JIDORI CHICKEN BREAST

pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb a jus

#### WILD ISLE'S KING SALMON

gusabi mashed potatoes, sauteed spinach, mirin, ginger, soy glaze, topped with mango chutney

#### TRUFFLE MAFALDE

wild mushrooms, butter, parmesan, shaved black truffles

#### USDA PRIME NEW YORK

21 Days Dry-Aged

#### STUFFED GNOCCHI

ricotta cheese cream parmesano reggiano sauce, shaved black truffle.

### CREATE YOUR OWN SURF & TURF

LOBSTER TAIL +35

SHRIMP SCAMPI +\$25

### THIRD COURSE

choice of one shared dessert

#### NEW YORK CHEESE CAKE

#### CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, peanut butter ice cream, chocolate leaf

#### LIMONCELLO CHEESECAKE

Served with caravella lemoncello liqueur

#### MOLTEN LAVA CHOCOLATE CAKE

Vanilla bean ice cream

Limited Time Only: Available Sunday - Friday

Blackout Date: 2/14, Reservation Required, Based on Availability

3.75% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage & benefits for our dedicated team. Many of our items can be made vegan, vegetarian or gluten free. Notify your server of any food allergies or special dietary restrictions.