



# DATE NIGHT

## \$125 PER PERSON

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### 1st course | choice of

#### **yellow tail crudo\***

avocado, radish, cucumber, lime, jalapeño vinaigrette

#### **baby beet salad**

baby beets, mascarpone, pistachios, cara cara,  
meyer lemon vinaigrette

#### **caesar salad\***

classic caesar dressing, brioche croutons, parmesan

#### **lobster bisque**

lobster croquette, sherry reduction, lemon crème fraiche

#### **french onion soup**

dry sherry, gruyere

### 2nd course | individual

#### **land & sea\***

6oz stone axe wagyu strip loin & 5oz butter poached lobster tail  
fresh truffle, choice of side

### dessert | choice of

#### **crème brûlée or cheesecake**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Menu items may contain or come into contact with wheat, eggs, dairy, soy, peanuts, tree nuts, sesame, seafood, and shellfish.