

MOSHULU

VALENTINE'S DAY DINNER

First Course

Beef Tartar Vol-Au-Vent

*filet mignon, lemon caper vinaigrette,
black truffle, puff pastry, fine herbs (d,g)*

Oysters Moshulu

*boursin fondue, spinach, preserved lemon,
shallot breadcrumb, chef noir caviar (d,g,s)*

Tuna Tartare

avocado, masago, shrimp chips (d,g,s)

Mushroom Toast

*whipped feta, oyster mushrooms, pickled mushroom, sourdough toast,
tahini vinaigrette (d,g)*

Shrimp Cocktail

u6 shrimp, cocktail sauce, j.o. seasoning, lemon (s)

Lobster Bisque

butter poached lobster, tomato, tarragon (d,s)

Calvisius Tradition Prestige White Sturgeon Caviar

traditional garnishes (d,g)

10 Grams **\$50 supplement** | 28 Grams **\$140 supplement**

Entree Course

Butter Baked Chilean Sea Bass

*porcini mushroom risotto, white asparagus,
brown butter vinaigrette (d)*

Roasted Half Duck

*caraway parisienne gnocchi, root vegetables,
cipollini onion, sherry vinegar jus (d,g)*

Jumbo Lump Crab & Lobster Cake

pommes rosti, caper remoulade, old bay butter, charred lemon (d,g,s)

Halibut Piccata

crispy potato, lemon caper emulsion, rainbow caviar (d)

Grilled Lamb Rack

*farro, creamed ruby swiss chard,
pickled fennel, mint (d,g)*

Braised Beef Short Rib

potato gratin, arugula salad, aged red wine vinaigrette (d)

Dessert Course

Dark Chocolate Tart

*chocolate ganache, fresh strawberries,
vanilla chantilly (d,g)*

125. PER PERSON

ALLERGENS: D-Dairy, G-Gluten, N-Nuts, S-Shellfish

*Price does not include tax, gratuity, or beverages | A 20% service charge will be added to all final checks
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash*

*** EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**