

VALENTINE’S DAY PRIX  
FIXE EXPERIENCE

\$100 PER PERSON  
FIVE ROMANTIC COURSES  
(NO SUBSTITUTIONS)

WELCOME BUBBLY (ON US)  
TWO GLASSES TO START YOUR NIGHT

FIRST COURSE (CHOICE OF)

- CEVICHE DE CORVINA <sup>GF</sup>

LECHE DE TIGRE, CANCHA, SWEET POTATO, CHOCLO
- OYSTERS

GRILLED, AJI AMARILLO BEURRE BLANC, TAPIOCA PEARLS, CAVIAR
- AHI TUNA FORTUNA <sup>GF</sup>

SPICE CRUSTED AHI TUNA, SEARED RARE, PASSION FRUIT ARUGULA SALAD, WASABI AIOLI, SOY REDUCTION, SESAME, CRISPY KATAIFI
- BLACK NIGIRI

2 PIECES OF BLACK TINTED NIGIRI TOPPED WITH: CURED ATLANTIC SALMON W/ IKURA CAVIAR, ACEVICHADO ESPUMA

YELLOWFIN TUNA W/TORCHED FOIE GRAS, MISO-PONZU GLAZE

SECOND COURSE (CHOICE OF)

- ACEVICHADO ROLL

SHRIMP TEMPURA, AVOCADO, TOPPED W/ FRESH TUNA, ACEVICHADO SAUCE, CRISPY SWEET POTATO
- NOCHE IN MIAMI ROLL <sup>GF</sup>

SPICY SALMON, SWEET PLANTAIN, AVOCADO, TOPPED W/ SRIRACHA AIOLI, GINGER SCALLION JAM, SOY GLAZE
- GODZILLA ROLL <sup>GF</sup>

SPICY TUNA, CUCUMBER, TOPPED W/ SALMON, SURIMI SALAD, SRIRACHA AIOLI, SOY GLAZE, TOBIKO

THIRD COURSE (CHOICE OF)

- GRILLED OCTOPUS

ANTICUCHO, POTATO PAVÉ, AJI CITRUS CREMA
- SCALLOPS

HOKKAIDO U-10 SCALLOPS, PARSNIP PURÉE, CORN-EDAMAME SUCCOTASH
- MUSSEL CASEROLA

PEI MUSSELS, HERBED WINE BRODO, SOURDOUGH TOAST

FOURTH COURSE (CHOICE OF)

- BLACK & BLUE SALAD <sup>GF</sup>

GRILLED SKIRT STEAK, MIXED GREENS, BLUE CHEESE, ROASTED PEPPERS, EDAMAME, CUCUMBER, SMOKED TOMATO VINAIGRETT
- BEEF RIB

HOUSE MADE GNOCCHI, CREAMY HUANCAINA SAUCE, BONE OFF SLOW BRAISED SHORT RIB, RED WINE VEAL DÉMI
- BEEF VEL-INGTON

CENTER-CUT FILET MIGNON WRAPPED IN PUFF PASTRY, PORTOBELLO MUSHROOM DUXELLES, PARMA HAM, AJI DEMI-GLACE, BABY CARROTS, POTATO PURÉE
- LOBSTER RISOTTO

7 OZ MAINE LOBSTER TAIL, CREAMY LEMON HERB RISOTTO, PARMESAN, CHIVES
- JUMBO U-3 TIGER PRAWNS

GRILLED WHOLE, AJI AMARILLO BUTTER, CHARRED CITRUS, HERB OIL
- CHILEAN SEA BASS

POACHED SEA BASS, MISO—AJI GLAZE, GINGER RICE , YUZU CITRUS
- SURF & TURF (+\$12) <sup>GF</sup>

7 OZ DRY AGED RIBEYE & JUMBO TIGER PRAWNS, CHARRED VEGETALES, SERVED WITH HOUSE CHIMICHURRI, MISO BUTTER, ROASTED GARLIC & PORT VEAL DEMI

DESSERT COURSE TO SHARE

- VELA DUBAI CHOCOLATE <sup>GF</sup>

CHOCOLATE MOUSSE, PISTACHIO PRALINE, CARAMELIZED KATAIFI
- PASSIONFRUIT CHEESECAKE

CREAMY CHEESECAKE, TANGY PASSIONFRUIT COULIS

VALENTINE’S DAY A LA CARTE MENU

AMOUSE BOUCHE

CRISPY RICE CAKE, SPICY SALMON, MISO AIOLI

FOR THE TABLE

CAVIAR SERVICE 120

ROYAL SIBERIAN OSSETRA SERVED WITH CREMA BLANCA, MISO AIOLI, CAPERS, CHIVES, BLINIS

CHEF’S SUSHI PARTY 128 <sup>GF</sup>

CHEF’S SELECTION OF 3 SPECIALTY SUSHI ROLLS, 6 PIECES OF CHEF’S SELECTED NIGIRI & 6 PIECES OF SASHIMI

MATADOR EXPERIENCE 195 <sup>GF</sup>

14 oz CHURRASCO, 12 oz PRIME COULOTTE, 12 oz CERTIFIED ANGUS BEEF FILET & MURCIANA CHORIZO, SERVED W/ A SELECTION OF HOUSE SAUCES, CHARRED TOMATOES ON THE VINE, AND CHOICE OF TWO SIDES

DELUXE PRIME SURF & TURF 280

40 OZ FRENCHED PRIME TOMAHAWK, 3 SCALLOPS A LA PARMESANA, 7 OZ BUTTERED MAINE LOBSTER TAIL, SERVED WITH YOUR CHOICE OF TWO SIDES

APPETIZERS

OYSTERS <sup>MP</sup> <sup>GF</sup>

HALF-SHELL , SERVED WITH HOUSE MIGNONETTE, COCKTAIL & HORSERADISH SAUCE

TUNA TARTARE STACK 22 <sup>GF</sup>

RAW DICED TUNA, SESAME SOY DRIZZLE, AVOCADO CREAM, SEAWEED SALAD, CUCUMBER, CHEF’S CHIPS

CEVICHE 25 <sup>GF</sup>

PERUVIAN STYLE LECHE DE TIGRE, FRESH CORVINA, CRISPY CANCHA, SWEET POTATO, CHOCLO, CILANTRO, RED ONION

GRILLED OCTOPUS 28 <sup>GF</sup>

SPANISH OCTOPUS, ANTICUCHO SAZON, POTATO PAVE, AJI CITRUS CREMA, AVOCADO MOUSSE, CHOCLO, CHIMICHURRI

SCALLOPS FOGATA 29 <sup>GF</sup>

SEARED HOKKAIDO SCALLOPS, PARSNIP PUREE, CORN & EDAMAME SUCCOTASH, YUZU EMULSION

SUSHI

INTENSO 24 <sup>GF</sup>

SPICY TUNA, AVOCADO, CUCUMBER, TOPPED W/ MARINATED TUNA, CILANTRO-SHISHITO AIOLI, TOBIKO, CARAMELIZED COCONUT

MAR Y TIERRA 26 <sup>GF</sup>

PICANHA, SHRIMP TEMPURA, SURIMI SALAD, TOPPED W/ SWEET PLANTAIN, CHIMICHURRI, SOY GLAZE

LOBSTER LANGOSTINO 29 <sup>GF</sup>

LOBSTER & MANGO KIMCHI SALAD, CUCUMBER, TOPPED W/ MANGO SLAW, FRIED LOBSTER, AVOCADO MOUSSE, TOBIKO, SOY GLAZE

SPICY SALMON 18 <sup>GF</sup>

SPICY SALMON, AVOCADO, CUCUMBER, SRIRACHA AIOLI, SOY GLAZE, SESAME

LIMA 18 <sup>GF</sup>

TEMPURA ASPARAGUS, AVOCADO, CUCUMBER TOPPED W/ BRULEE SWEET PLANTAIN, PEANUT DUST, SOY

CHEF’S SIGNATURE DISHES

SALMON 44 <sup>GF</sup>

SEARED ATLANTIC SALMON, FRESH CRAB MEAT, BECHAMEL CREAM SAUCE, BLISTERED POTATOES, GRILLED VEGETABLE MEDLEY

BRANZINO 55 <sup>GF</sup>

CRISPY SKIN BUTTERFLIED BRANZINO, AJI AMARILLO BEURRE BLANC, BLISTERED BABY POTATOES, TEMPURA FRIED ASPARAGUS

HOGFISH 58 <sup>GF</sup>

SEARED HOGFISH, BUTTERED HERB RICE, MANGO KIMCHI RELISH, FORAGED MUSHROOMS, CRISPY RICE CHIPS, MISO BUTTER

CRISPY SALMON CAESAR SALAD 34 <sup>GF</sup>

SEARED ATLANTIC SALMON, CHOPPED ROMAINE, WASABI-CAESAR DRESSING, PARMESAN, CANDIED PECANS, PANE FRICCO

STEAKS

SERVED WITH CHARRED TOMATOES ON THE VINE, HOUSE CHIMICHURRI, WASABI BUTTER, ROASTED GARLIC & PORT CILANTRO BEEF REDUCTION <sup>GF</sup>

CHURRASCO 48  
14 OZ SKIRT STEAK

FILET

KING CUT - 12 OZ CERTIFIED ANGUS BEEF 76

RIBEYE 78  
14 OZ DRY AGED

TOMAHAWK 185  
40 OZ FRENCHED PRIME BEEF

PRIZED AS JAPANESE WAGYU 85

SEARED 3 OZ STRIP LOIN SERVED WITH FORAGED MUSHROOMS & SAUCE ACCOMPANIMENTS

SIDES

BUTTERY POTATO MASH 12 <sup>GF</sup>

CREAMY MASHED POTATO, CHIVES

ROASTED ASPARAGUS 14 <sup>GF</sup>

MALDON, YUZU VINAIGRETTE, HERBS

TRUFFLE MAC & CHEESE 18

PARMIGIANOREGGIANO, BLACK TRUFFLE, PANE FRICCO

KIMCHI CREAMED SPINACH 14 <sup>GF</sup>

NAPA CABBAGE, SPINACH, BECHAMEL, PARM AU GRATIN

TRUFFLE YUCA FRITES 16

TRUFFLE OIL, TRUFFLE CREAM, CHIVES

WASABI CAESAR SALAD 14 <sup>GF</sup>

CHOPPED ROMAINE, WASABI CAESAR DRESSING, PARMESAN, CANDIED PECANS, PANE FRICCO

BOK CHOY 14 <sup>GF</sup>

CHARRED BOY CHOY, WARM DASHI, SPICED SESAME OIL

POTATO PAVE 13 <sup>GF</sup>

CRISPY THIN LAYERED CREAMY POTATOES , HUANCAINA CREAM, AVOCADO PUREE, CHIVES

ADDITIONAL ENHANCEMENTS

- SCALLOP PARMIGIANA <sup>GF</sup>

15
- 7 OZ MAINE LOBSTER TAIL <sup>GF</sup>

34
- SEARED FOIE GRAS <sup>GF</sup>

14
- BÉARNAISE SAUCE

9
- CRAB OSCAR <sup>GF</sup>

15
- MISO BUTTER <sup>GF</sup>

6
- AU POIVRE SAUCE <sup>GF</sup>

9

DESSERT

FROZEN TRIO 18 <sup>GF</sup>

BANANA-DULCE DE LECHE GELATO, MANGO SORBET, DARK CHOCOLATE GELATO

INCA GOLD BROWNIE 18

CHOCOLATE SPONGE CAKE, LUCUMA MOUSSE, MISO-CARAMEL PRALINE

CHERIMOYA MOUSSE CAKE 18

SPONGE CAKE, CHERIMOYA MOUSSE & CARAMEL, CARAMEL PRALINE

AMAZONIAN CACAO LAYERED CAKE 18

RICH CHOCOLATE LAYERS, DARK CHOCOLATE GANACHE FUDGE, TOASTED ALMONDS

## VALENTINE'S WINE SPECIALS

LANGE – CHARDONNAY - WILLAMETTE VALLEY – NV 40

DUCKHORN – SAUVIGNON BLANC– NAPA VALLEY – 2023 45

ETUDE – PINOT NOIR– GRACE BENOIST RANCH – CARNEROS – NV 50

RUINART – CHAMPAGNE BRUT – BLANC DE BLANCS – FRANCE – NV 95

## HAPPY HOUR

### SPECIALTY COCKTAILS

ESPUMA MARGARITA  
SUR OLD FASHIONED  
ETHEREAL GODDESS  
DA GINJA

\$8

### SPIRITS

NEAT OR MIXER INCLUDED  
COCKTAIL PREPARATION +\$5  
TITO'S VODKA  
BOMBAY SAPPHIRE GIN  
CAPTAIN MORGAN RUM  
JACK DANIEL'S WHISKEY  
JAMESON IRISH WHISKEY  
DEWAR'S BLENDED SCOTCH  
CORAZON TEQUILA BLANCO

\$5

### HOUSE WINE

CHARDONNAY  
PINOT GRIGIO  
PINOT NOIR  
CABERNET SAUVIGNON

\$6

4-6 PM - BARTOP ONLY

### BITES

SPICY SALMON ROLL 14  
SPICY SALMON, AVOCADO,  
CUCUMBER, SRIRACHA AIOLI, SOY  
GLAZE, SESAME

KING CRUNCH ROLL 16  
SPICY SURIMI SALAD, SHRIMP  
TEMPURA, AVOCADO, TOPPED W/  
MISO AIOLI, SOY GLAZE, FURIKAKE

INTENSO ROLL 19  
SPICY TUNA, AVOCADO, CUCUMBER,  
TOPPED W/ MARINATED TUNA,  
CILANTRO-SHISHITO AIOLI, TOBIKO,  
CARAMELIZED COCONUT

### DRAFT BEER

SAILFISH SUNRISE CITY IPA  
STELLA ARTOISE  
MICHELOB ULTRA

\$4

### BOTTLED BEER

ALL DOMESTIC BEER

## WINE

### INTERESTING POURS

#### REDS

ALTA VISTA - ESTATE MALBEC - MENDOZA - NV 15/56  
J. LOHR - PURE PASO PROPRIETARY RED WINE - PASO ROBLES - 2023 17/64  
TENUTA DI ARCENO - CHIANTI CLASSICO RISERVA - TUSCANY - 2020 70  
FAMIGLIA RIVETTI - BAROLO ORGANIC - ITALY - 2019 90  
ARCANUM - TOSCANA ROSSO - IL FAUNO DI ARCANUM - TUSCANY - 2022 135  
CHÂTEAU LASSEGUE - ST-ÉMILION GRAND CRU BORDEAUX - FRANCE- 2020 135  
ARCANUM - TOSCANA ROSSO - BLEND BORDEAUX - TUSCANY - 2012 165

#### WHITES

SAN SALVATORE - TRENTENARE FIANO - CAMPANIA - NV 17/64  
PENNER ASH - VIOGNIER - OREGON - 2024 75  
LIVIO FELLUGA - ROSAZZO "ABBAZIA DI ROSAZZO" - FRIULI - 2018 100

### CABERNET SAUVIGNON

HESS - SPECIAL SELECT - CALIFORNIA - NV 12/44  
LOUIS MARTINI - PRATI - SONOMA COAST - NV 14/52  
BERINGER - KNIGHTS VALLEY - SONOMA VALLEY - NV 18/68  
THE PRISONER - NAPA VALLEY - 2021 90  
STAGS' LEAP - NAPA VALLEY - NV 95  
CAYMUS VINEYARDS - CALIFORNIA - 2022 105  
SILVER OAK - ALEXANDER VALLEY - 2020 110  
AUSTIN HOPE - PASO ROBLES - NV 120  
ABADÍA RETUERTA - PAGO VALDEBELLÓN - CASTILLA Y LEÓN - 2019 155  
STAG'S LEAP - FAY VINEYARD - NAPA VALLEY - 2021 160  
CAYMUS - 50TH ANNIVERSARY - NAPA VALLEY - 2022 160  
HICKINBOTHAM - TRUEMAN - CLARENDON VINEYARD MCLAREN VALE - 2016 180  
CADE ESTATE - NAPA VALLEY - 2021 200  
CARDINALE - NAPA VALLEY - 2014 575

### MERLOT

ALEXANDER VALLEY VINEYARDS - ALEXANDER VALLEY - 2022 13/48  
J. LOHR - LOS OSOS - PASO ROBLES - NV 15/56  
ST. FRANCIS - SONOMA - NV 16/60  
DUCKHORN - NAPA VALLEY - 2022 90  
PLUMPJACK - NAPA VALLEY - 2022 140  
LA JOTA VINEYARD CO. - HOWELL MOUNTAIN - NAPA VALLEY - 2013 165

### PINOT NOIR

PORTLANDIA - WILLAMETTE VALLEY - OREGON - NV 12/44  
DECOY BY DUCKHORN - SONOMA - 2022 13/48  
KING ESTATE - INSCRIPTION - OREGON - NV 15/56  
BELLE GLOS - DAIRYMAN - RUSSIAN RIVER VALLEY - 2023 20/76  
DAVIS BYNUM - RUSSIAN RIVER VALLEY - 2023 75  
SANFORD - SANTA RITA HILLS - 2022 80  
GRAN MORAINÉ - YAMHILL CARLTON DISTRICT - OREGON - 2021 120

### PINOT GRIGIO

FERRARI-CARANO - CALIFORNIA - NV 13/48  
BOLLINI (KOBAND) - VIGNETI DELLE DOLOMITI - ITALY - NV 15/56  
SANTA MARGHERITA - ALTO ADIGE - 2023 18/68

### CHARDONNAY

J. LOHR - RIVERSTONE - MONTEREY - NV 12/44  
CAMBRIA - KATHERINE'S VINEYARD - SANTA MARIA VALLEY - 2022 14/52  
SONOMA-CUTRER - RUSSIAN RIVER RANCHES - SONOMA COAST - NV 16/60  
CAPENSIS - "SILENE" STELLENBOSCH - SOUTH AFRICA - 2022 68  
STAG'S LEAP - "KARIA" - NAPA VALLEY - 2022 75  
ROMBAUER - CARNEROS - NV 85  
GIANT STEPS - CIRCLE OF FIFTHS YARRA VALLEY - AUSTRALIA - 2024 105  
FAR NIENTE - NAPA VALLEY - 2023 115

### SAUVIGNON BLANC

THE RETREAT (TRIVIN IMPORTS) - SOUTH AFRICA - NV 11/40  
J. LOHR - FLUME CROSSING - ARROYO SECO - NV 12/44  
KIM CRAWFORD - MARLBOROUGH - NV 13/48  
WHITEHAVEN - MARLBOROUGH - 2023 14/52  
CRAGGY RANGE - TE MUNA - MARTINBOROUGH - 2024 65  
COMTE DE LA CHEVALIÈRE - SANCERRE - LOIRE - NV 68

### ROSÉ & SPARKLING

DAOU - ROSÉ - PASO ROBLES - 2023 11/40  
LA MARCA - PROSECCO - VENETO - NV - 187 ML/12 750 ML/ 40  
AUGUST KESSELER - RIESLING - RHEINGAU - NV 11/42  
LA SPINETTA - MOSCATO - QUAGLIA - 2023 375 ML/30  
BY OTT - CÔTES DE PROVENCE ROSÉ - PROVENCE - 2023 60  
CHAPEL DOWN - BRUT - ENGLAND - NV 95  
VEUVE CLICQUOT - YELLOW LABEL BRUT CHAMPAGNE - NV 135  
VEUVE CLICQUOT - ROSÉ CHAMPAGNE - NV 170  
ARMAND DE BRIGNAC - CHAMPAGNE BRUT - FRANCE - NV 620  
ARMAND DE BRIGNAC - CHAMPAGNE BRUT ROSE - FRANCE - NV 825

### SAKE

RIHAKU "DREAMY CLOUDS" - SMOOTH, LIGHTLY CLOUDY 35  
KIKUSUI "PERFECT SNOW" - RICH, CREAMY NIGORI 36  
TENTAKA KUNI "HAWK IN THE HEAVENS" - DRY, CRISP 34  
FUKUCHO "MOON ON THE WATER" - BRIGHT, FLORAL 35  
JUNMAI GINJO - CLEAN, LIGHTLY FRUITY 36  
KUBOTA JUNMAI DAIGINJO - ELEGANT, REFINED 35

## COCKTAILS

SWEETHEART SPRITZ 18  
COTTON CANDY CLOUD, LA MARCA  
PROSECCO, PASSAO PASSIONFRUIT  
LIQUEUR, ROSE BUDS

CHOCOLATE COVERED  
STRAWBERRY MARTINI 18  
DON JULIO BLANCO TEQUILA, BAILEYS  
CHOCOLATE, BITTERS, STRAWBERRY

LIGHT OF THE SOUTH 24  
CLASE AZUL REPOSADO, MARASCHINO  
LIQUEUR, MOLE & CHOCOLATE BITTERS,  
LEMON, ROSE ROCK

ESPUMA MARGARITA 15  
CORAZON BLANCO TEQUILA, LIME, GRAND  
MARNIER, SEA SALT FOAM

SUR OLD FASHIONED 15  
MEZCAL REPOSADO, ORANGE & AROMATIC  
BITTERS, SMOKED FINISH

DA GINJA 15  
PLYMOUTH GIN, CUCUMBER, GINGER, LEMON  
JUICE, LIME JUICE, SODA

VELA PISCO SOUR 18  
CARAVADO QUEBRANTA PISCO, LIME, EGG  
WHITE, ANGOSTURA BITTERS

MAI TAI 15  
THE DIPLOMATIC RUM, ALMOND ORGEAT,  
GIFFARD BANANA BRESIL, PIERRE FERRAND  
DRY CURACAO

THE DIRTY BLEU 17  
TITO'S VODKA, OLIVE JUICE, STRAIGHT UP,  
BLUE CHEESE STUFFED OLIVES

DOUBLE OH SEVEN 18  
BELVEDERE VODKA, LILLET BLANC,  
GRAPEFRUIT BITTERS, LEMON TWIST

CONFUSION CORNER 15  
PLATINUM VODKA, ST-GERMAIN, LYCHEE,  
PASSOA PASSION FRUIT, 7 SPICE, EDIBLE  
FLOWER

ETHEREAL GODDESS 15  
AVIATION GIN, RASPBERRIES, ST-GERMAIN,  
LEMON

K-STRINGS 15  
BOURBON WHISKEY, AMARO LUCANO, GINGER  
& CHERRY BITTERS

## MOCKTAILS

COCO-CUCUMBER  
REFRESHER 10  
COCONUT WATER, CUCUMBER, LIME, MINT

PINEAPPLE CRUSH 10  
PINEAPPLE, GINGER, COCONUT WATER, SODA

## DRAFT BEER

CIVIL SOCIETY FRESH HAZY IPA 8  
STELLA ARTOISE 7  
SAILFISH SUNRISE CITY IPA 8  
MICHELOB ULTRA 6

## BOTTLED BEER

CORONA EXTRA 6  
CORONA LIGHT 6  
MODELO ESPECIAL 6  
MODELO NEGRA 6  
MILLER LIGHT 5  
COORS LIGHT 5  
BUDWEISER 5  
BUD LIGHT 5  
YUENGLING 5  
HEINEKEN 6  
ESTRELLA 6  
FOUNDERS BREAKFAST STOUT 7  
GUINNESS 8  
STELLA ARTOISE 6  
STELLA ZERO OR N/A 5  
NUTR L 8  
SAPPORO 22 oz 12