

\$89++ per person

## FIRST COURSE

*Choice Of*

### CEASAR SALAD

romaine, truffle herb croutons, aged parmigiano romano

### BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, crumbled bacon, bleu cheese dressing

### LOBSTER BISQUE

#### CAVIAR BUMP +\$12

crème fraîche, potato chips

#### CAVIAR +\$110

crème fraîche, accoutrements, potato chips

### HEART SHAPED

ricotta cheese, pink vodka sauce

### WAGYU AND LOCAL YELLOWTAIL TARTARE +\$10 (G.F) (V)

trout roe, yuzu, potato chips

### ARTICHOKE & GORGONZOLA STUFFED MUSHROOM CAP

## SECOND COURSE

*Choice Of*

### USDA DRY-AGED BONE-IN RIBEYE +\$20

this classic cut is aged for 21 days

### DRY-AGED NEW YORK CENTER CUT

this classic cut is aged for 21 days

### CHILEAN SEABASS G.F +\$8

porcini crusted, mushroom risotto, truffle cream

### WILD ISLES KING SALMON G.F

honey dijon glaze, garlic mashed potatoes, spring vegetables

### TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

### PRIME COLORADO LAMB CHOP +\$8 (G.F) (V)

oven roasted fingerling potatoes, grilled asparagus and Madeira sauce

### SURF AND TURF +\$30

8oz prime usda filet mignon, 6oz wild caught australian tail, potato pureé, beurre blanc al limone

### JAPANESE MIYAZAKI PREFECTURE A5 +\$50

New York 4 OZ

### ROASTED BONE-IN CHICKEN BREAST

pancetta fingerling potatoes, champagne herb au jus

## THIRD COURSE

*Choice Of*

### HEART SHAPED CHOCOLATE MOUSSE

hazelnut, caramel, raspberry

### LIMONCELLO CAKE

## SIDES & MORE

### PARMESAN TRUFFLE FRENCH FRIES G.F 18

### CREAM SPINACH G.F 14

### ELOTÉ G.F 13

corn, cream, bell pepper, Parmesan Reggiano

### SAUTEED WILD MUSHROOMS G.F 14

### WAGYU FAT MASHED POTATOES 12

### GREYSTONE TRUFFLE MAC AND CHEESE 24

no substitution or sharing

18% Gratuity on Parties 6 and over.

3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND 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.

(G.F)- Gluten Free | (V) Vegan and Vegetarian Menu Available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

QUEEN OF HEARTS

