

LOVE IN FULL BLOOM

VALENTINE'S MENU

TO BEGIN

SEAFOOD PLATTER FOR TWO

East Coast Oysters with Passion Fruit Granita and Caviar
Tuna Poke Served in Mini Black Sesame Cones
Stone Crab Claws with Cognac Crème

SALAD

BERRY & BEETS

Baby Lettuce | Pickled Green Strawberries
Candy Striped Beets | Cherry Bomb Radish | Meredith Farms Feta
Spiced Pistachios | Freeze Dried Strawberries
Pink Champagne Vinaigrette

ENTRÉE

(CHOICE OF)

DEAN AND PEELER FILET MIGNON

White Asparagus | Lobster Mushrooms | Dragon Carrots
Truffle Yukon Potato Purée | Black Garlic Demi-Glace
Pink Peppercorn Powder

OR

SEA SCALLOPS

Lump Crab and Sweet Corn Risotto | Purple Cauliflower
Peppadew Beurre Blanc | Meyer Lemon-Vanilla Foam

DESSERT

MORELLO CHERRY MOUSSE FOR TWO

Jivara Chocolate Cremeaux | Cocoa Sponge
Red Wine Ice Cream

\$160 PER COUPLE

Tax & Gratuity not included.

MENU ENHANCEMENT

FOIE GRAS AND BLACK TRUFFLE TORCHON

Sauternes Gelee | Brioche
Additional \$30 per couple

CAVIAR*

Accompaniments: Capers, Red Onions, Parsley, Egg White & Yolk, Crème Fraîche

ROYAL OSSETRA 160

TSAR IMPERIAL SIBERIAN 210

KALUGA HUSO HYBRID 300

SOUPS

WHITE TRUFFLE POTATO LEEK SOUP 10

Pistachio Gremolata

BEGINNINGS

TUNA POKE* 17

Ahi Tuna | Avocado | Toasted Macadamias | Thai Bird Chilies | Plantains

CRAB CAKE 21

Jumbo Lump Blue Crab | Whole Grain Mustard Remoulade
Crisp Celeriac Slaw

HUSHPUPPIES 12

Poblano & Honey Aioli

TEXAS TRIO 16

House Made Guacamole | Fire roasted Salsa | Queso Blanc
Corn Tortilla Chips

GREENS

GREEN HARVEST BLEND 11

Heirloom Baby Tomatoes | Cucumber | Seed Brittle | Pickled Radish
White Balsamic Vinaigrette

BABY SPINACH AND ARUGULA 13

Roasted Baby Beets | Candied Pecans | Feta | Pomegranate Seeds
Honey Vinaigrette

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

SUSHI

SPICY TUNA ROLL* 16

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

SALMON ROLL* 14

Salmon | Avocado | Cream Cheese | Sesame Seeds

CALIFORNIA ROLL* 16

Lump Blue Crab | Masago | Avocado | Cucumber

VEGETARIAN ROLL* 11

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

DRAGONFLY ROLL* 21

Shrimp | Masago | Avocado | Bonito Flakes

MAINS

SKUNA BAY SALMON* 31

Shaved Brussels Sprouts | Caramelized Shallots | Calvados Cherries
Celeriac Mousseline | Citrus-Mustard Glaze

GULF RED SNAPPER FILLET* 37

Potato Leek Cake | Jumbo Asparagus
Brown Butter Balsamic Emulsion | Shaved Fennel

LOCAL ROASTED CHICKEN BREAST 28

Creamy Polenta | Heirloom Carrots | Roasted Onions
Morel and Madiera Jus

STEAK FRITES* 37

Dean & Peeler Ranch Tenderloin | Parmesan-Herb French Fries
Petite Salad

HOUSE RICOTTA AND BEET TORTELLINI 24

Orange Beurre Blanc | Beet Crumble | Arugula | Marinated Tomatoes

DESSERTS

THE HIVE 15

Dried Meringue | Cinnamon Calvados Ice Cream
Pain D'épices | Compressed Apple

LA ROSE 14

Vanilla Pate á Choux | Raspberry Rose Cream
Elderflower Chantilly | Almond Crème Anglaise

PETIT CORNETS 12

House Specialty Sangria Sorbet

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COCKTAILS

GRAPEFRUIT COLLINS 13

Bombay Sapphire Gin | Fresh Lemon | Ginger | Tarragon | Grapefruit Soda

SANTA CECILIA 13

Milagro Silver Tequila | Ginger | Fresh Lime and Pineapple Juice

TUXEDO NO. 2 15

Bombay Sapphire Gin | Dolin Dry Vermouth | Maraschino Liqueur

MONARCH 13

Earl Grey Infused Tito's Handmade Vodka | Fresh Lemon Juice
Giffard Apricot

WITH BELLS ON 12

Suntory Toki | Grapefruit Liqueur | Fresh Citrus

UPTOWN OLD FASHIONED 13

Maker's Mark Bourbon | Honey | Grapefruit Bitters

HIBISCUS MARGARITA 13

Milagro Silver Tequila | Fresh Lime Juice | Hibiscus Cordial

CRYSTAL BLOOM 15

Ketel One Botanical Grapefruit Rosé | Aperol | Fresh Lemon Juice
Moscato D'asti

SIGNATURE ROSÉ SANGRIA 15

St-Germain Elderflower | White Cranberry Juice | Fresh Seasonal Berries
Sparkling Rosé

BEER & CIDER

Domestic & American Craft

BUD LIGHT 6

MILLER LITE 6

REAL ALE "HAN'S PILS" 7
BLANCO, TX

ST. ARNOLD "AMBER" 7
HOUSTON, TX

ODELL "IPA" 7
BOULDER, CO

FINNRIVER CIDER "LAVENDER & BLACK CURRANT" 15
CHIMACUM, WA

STELLA ARTOIS 7

LIVE OAK HEFEWEIZEN 7
AUSTIN, TX