

Bistro 90 – Valentines Menu 2025

First Course

Oyster Menage a Trois (G/F)

Pickled Oyster, Horseradish, Chive, Dill, Cucumber - Oyster Rockefeller - Grilled Oyster with a Harissa Parmesan Butter

Beef Carpaccio (G/F)

Shaved Tenderloin, Parmigiano-Reggiano, Arugula, Truffle Aioli, Crispy Capers, Pickled Shallots

Roasted Pork Belly

Beets, Pickled Plum, Confit Onions, Braising Jus

Korean Beef Steamed Buns

Marinated Beef, Crispy Pickled Cucumber, Carrots, Kimchi Puree

Colossal Shrimp and Crab Cocktail (G/F)

House Made Cocktail Sauce, Lemon

Second Course

Wedge Salad (G/F)

Baby Iceberg lettuce, Gorgonzola, Local Tomato, Crisp Applewood Smoked Bacon, Blue Cheese Dressing, Aged Balsamic

Caesar Salad

Romaine Lettuce Hearts, Shaved Parmesan Cheese, House Made Caesar Dressing & Croutons

Truffled Potato Soup

Creme Fraiche, Chives, Black Winter Truffle

Third Course

Pan Roasted U-10 Scallops (G/F)

English Pea Puree, Mushroom Conseva, Crispy Smoked Panchetta, Preserved Lemon-Chili Butter

Veal Osso Bucco

Saffron Risotto, Braised Mustard Greens, Mushroom Braising Jus

Center Cut Chilean Sea Bass (G/F)

Housemade Gnocchi, Fennel & Tarragon Cream Sauce, Lump Crab, Spinach and Heirloom Cherry Tomatoes, Pine Gremolata

Surf & Turf (G/F)

U.S.D.A Prime Filet Mignon, Grilled Colossal Shrimp, Lobster Cream Sauce, Mashed Yukon Gold Potatoes & Asparagus

Certified A-5, Japanese Wagyu Strip (+49) (G/F)

10 oz. Strip Loin, Baked Potato, Asparagus

Fourth Course

Seasonal Dessert & Champagne Toast

\$159++ per person