

Happy Valentine's Day

Starters

choice of

TUNA CHUTORO

radish, jalapeno, black sesame tahini, apple jus

DELILAH'S FAMOUS CHICKEN TENDERS

spicy bbq & buttermilk ranch

DELILAH CAESAR

crisp romaine lettuces, parmigiano reggiano, tomato tapenade, garlic croutons

BLACK TRUFFLE CHEESE AGNOLOTTI

maitake mushroom, parmesan cheese

STRACCIATELLA & BEETS SALAD

pistachio pesto, winter citrus, grilled rustic bread

INDULGENCES

SHELLFISH TOWER*

assortment of alaskan king crab, oishi shrimp, maine lobster & west coast oysters
supplement \$225 (serves 2-4) / \$325 (serves 4-6)

THE ONLY CAVIAR SERVICE*

ossetra caviar, tiny waffles, whipped crème fraiche, parsley, shallot, eggs mimosa
supplement 30 grams \$250 / 125 grams \$900

GRILLED OISHII SHRIMP

supplement \$26

Entrées

choice of

ROASTED HERITAGE CHICKEN

sunchoke, sherry chicken jus

WILD GLACIER 51 SEABASS*

chanterelle mushrooms, celery root, black truffle, lobster sauce

10 OZ WAGYU NEW YORK STRIP*

confit shallot, horseradish, pickled shallot jus

DELILAH BEEF WELLINGTON*

porcini mushroom duxelles, puff pastry, pomme puree, madeira wine jus

MAINE LOBSTER RISOTTO

fennel, parmesan cheese

Side Dishes

for the table

ROASTED FORAGED MUSHROOMS

smoked pinenuts

BROCCOLI DI CICCIO

sunflower seed chili crunch

Dessert

for the table

FORBIDDEN HEART

dark chocolate sponge, milk chocolate mousse, raspberry champagne sorbet

\$245 per person

beverages, tax and gratuities additional

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Love,
Delilah