

# Valentine's Day 2012

## Prix Fixe Menu \$65 per person

From 3:00pm till close in our main dining areas

Choose one item from each course

### First

- Crunchy Shrimp Roll *shrimp, fish roe, scallion, mayo, tempura flakes*
- (V) Crispy Vegetarian Spring Roll *apricot mustard sauce*
- Pan Seared Chicken Gyoza *truffle soy vinaigrette*
- Crabmeat Roll *Jumbo lump crabmeat, spicy fish roe, avocado, spicy mayo*
- Carpaccio Trio *salmon, founder & yellowtail filled with greens  
drizzled with black truffle vinaigrette*
- \* Pan Fried Calamari *bell pepper, jalapeño pepper, peppercorn sake*
- Miso Soup *seaweed, enoki, tofu, scallion, beech mushroom*
- \* Hot & Sour Soup *pork, mushroom, tofu, egg*

### Second

- (V) Mandarin Green Salad *organic baby greens, tomato, carrot, goat cheese, sesame vinaigrette*

### Entrée

- Sushi Selection *sashimi, nigiri, maki*
- \* Mandarin Chicken *broccoli, green pepper, carrot, sugar snap pea, sweet & spicy*
- \* Crispy Beef *roasted red chili pepper, sweet & spicy Shanghai sauce*
- Jumbo Lump Crab Cake *grilled asparagus, spicy soy mustard, sticky rice sesame*
- \* Szechuan Chicken or Shrimp *Szechuan peppercorn, roasted peanuts*
- Herb Garlic Grilled Lamb Rack *live watercress, rosemary garlic soy, vermicelli, chevré spread*
- \* Seafood Medley *shrimp, scallop, calamari, mussel, lemongrass, Thai basil*
- \* Angus Filet Mignon *red onion, bell peppers, edamame, shishito pepper, peppercorn sake  
butter sauce*
- \* Panang Curry *choice of Chicken, Duck or Vegetable, pineapple, broccoli,  
sugar snap pea, cauliflower, carrot, coconut milk, Malaysian crepe*
- Teriyaki Atlantic Salmon *baby bok choy, citrus teriyaki, brown rice*
- Land Sky Sea Delight *beef, chicken, shrimp, mix vegetables, white truffle sauce*
- Jumbo Lump Crabmeat Fried Rice *egg, scallion, truffle butter*
- \* Lobster *XO cognac butter*
- Hawaiian Chicken *seasonal vegetables, pineapple, macadamia nuts, Polynesian plum sauce*
- (V) Vegetarian Bird Nest *sugar snap pea, carrot, asparagus, mushroom, broccoli, jicama,  
cauliflower, tofu, macadamia nut*
- \* Valentine's Combo Rolls *Grace's Mandarin & Spicy Tuna Rolls*

### Sweet

- Chocolate Fondant *chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir*
- Mango Mousse *smooth mango mousse atop a layer of sponge cake, decorated with mango mousse glaze*

Sushi Menu and Additional Sides Available Upon Request

\*Hot / Spicy

(V) Vegetarian

18% gratuity will be added to parties of 5 or larger.

# Happy Valentine's Day



## Champagne

Veuve Clicquot "Yellow Label"	750mL	75
Moet & Chandon Nectar Imperial	750mL	98
Moet & Chandon Nectar Imperial Rose	750mL	120
Roederer Estate	8 glass	30 bottle
Domain Chandon Rose	8 glass	30 bottle



## Cocktails

Pomosa	Sparkling Wine & Stirrings Pomegranate	9
Razberi Pop	Stolichnaya Razberi, Black raspberry Liquor, Ginger ale, Sparkling Wine	10
Mandarin Bellini	Belvedere Vodka, Peach Schnapps, Pineapple Juice, Grenadine	11
Mandarin Peach Tea	Ciroc Peach, Jermiah Weed Sweet Tea Vodka, Lemonade	10
Dirty Martini	Belvedere Intense Vodka, Wasabi – Ginger Stuffed Olives	12
Sneaky Lychee	Grey Goose Vodka, Lychee Liqueur, Chambord	13
Dragonberry Punch	Bacardi Dragonberry Rum, Melon Liqueur, Sour Mix, Grenadine, Seltzer	12
Wa-Wa-Tini	Bacardi Grand Melon, Pineapple Juice, Sour Mix, Lime Juice, Grenadine	13



## Sake

Poochi Poochi Unfiltered Sparkling	330mL	16
Gekkeikan Zipang Sparkling	250mL	17
Japon Sparkling	300mL	29
Tyku Silver	330mL	22
Hakushika Yamadanishiki	300mL	26



## Wine

White	Glass	Bottle
Beringer White Zinfandel	8	38
Juniper Canyon Chardonnay	9	39
S.A. Prum Riesling	11	43
Fuedo Arancia Pinot Grigio	10	39
Xplorador Sauvignon Blanc	10	40
Gekkeikan Plum Wine	10	53 1.5ml
Jordan Chardonnay		50
Red	Glass	Bottle
Pinot Evil Pinot Noir	11	43
B.V. Century Cellars Merlot	8	32
Navarro Correas Malbec	10	40
Juniper Canyon Cabernet	9	39
Juniper Canyon Merlot	9	39
Penfolds Shiraz-Cabernet	11	43
Faust Cabernet		115

Full Wine List is Available upon Request