

Celebrate VALENTINE'S DAY.



FRIDAY, FEBRUARY 14, 2025

VUE 1913

90 PER PERSON | FOUR-COURSE DINNER

LOBSTER BISQUE

lobster toast, minus 8 reduction, truffle powder

CARROT & ENDIVE SALAD

braised endive, orange, confit carrot, radish, carrot gel,
carrot chips, carrot-ginger dressing

SELECT ONE

WAGYU STRIPLOIN*

short rib rague, jus, onion purée,
red wine pearl onions, brussels sprouts

OLIVE OIL-POACHED COD*

beluga black lentils, swiss chard, truffle sunchoke espuma

DESSERT

CHOCOLATE MOUSSE TOWER

brownie base, passion fruit, cocoa streusel, smoked caramel

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan  dairy-free

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

Please notify us of any food allergy.

A service charge of 20% will be added for all parties of 8 or more