



BLACK+BLUE VANCOUVER

VALENTINE'S DAY

RAW BAR

Chilled Seafood Platter 250

king crab, fresh oysters, prawn cocktail, atlantic lobster
dungeness crab, marinated mussels & clams, lemon
cocktail sauce, marie rose, mignonette, horseradish

Fresh Oysters 24 ^{1/2 dozen} 46 dozen

choice of premium east coast or west coast oysters
tarragon mignonette, lemon, fresh horseradish

Jumbo Shrimp Cocktail 31

cocktail sauce, marie rose sauce, lemon

STARTERS

Beef Carpaccio 24

horseradish crema, pickled shimeji mushrooms
crispy shallots, fried capers, shaved parmigiano reggiano

Crab Cake 29

dungeness & rock crab, charred lemon & dill aioli
celeriac & apple slaw, sherry vinaigrette

Burrata 29

heirloom tomatoes, pickled fennel
crispy shallots, fennel tops, crispy foccacia

French Onion Soup 21

glazed onions, beef stock, gruyère
mozzarella, crouton

Lobster Bisque 24

lobster salad, truffle foam, cognac crème fraiche
toast point crouton, poured tableside

Tableside Caesar Salad 24

crisp romaine, parmigiano-reggiano
lemon & anchovy dressing
brioche croutons

MEAT

CANADIAN PRIME

Prime grade beef features abundant marbling; red meat laced with an even distribution of fat. The presence of this fat creates a more tender & juicy cut of beef that cooks well in all conditions. Only 2% of graded beef is rated Prime.

New York Striploin 72 (14oz)

Tenderloin 73 (8oz)

Rib-Eye 99 (16oz)

Cowboy Rib-Eye 139 (30oz)

All Japanese cuts and large cuts are available please ask your server for more details

SIDES

Crispy Brussels Sprouts 14

lemon, capers, chilies
parmesan cheese

Broccoli 14

yuzu hollandaise
toasted sesame seeds

Mac & Cheese Sticks 15

truffle cheese sauce

Wagyu Fried Rice 28

sesame, eggs, garlic scallions
chilli oil, watercress

Fries 12

parmesan, thyme, truffle aioli
add shaved black truffle MP

Mushrooms 14

sautéed wild mushrooms
café de paris butter, lemon

VALENTINE DINNER FOR 2 \$250

Package includes 1 glass champagne per guest and a single rose

Tableside Caesar Salad

crisp romaine, parmigiano-reggiano, lemon & anchovy dressing, brioche croutons

Beef Wellington

mashed potatoes, seasonal vegetables, truffle jus

Paris-Brest

pâte à choux, vanilla-rose whipped ganache, raspberry coulis

Gluten-free item

Before Placing Your Order: Please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

Oct 6-23