



THE ROOF AT BLACK+BLUE

# 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 <sup>1/2 dozen</sup> 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

### **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

### **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