



ET T E R R E

MENU FOR TWO (2) MENU POUR DEUX

CHOICE OF

Oysters 1 dz. Malpeque P.E.I

Fresh horseradish, port-saffron cocktail sauce, red wine mignonette



Assorted Sashimi by Chef Tan

Yellow tail Tuna, King Salmon, Red Snapper

☞ You may have both appetizer for an additional \$40 ☞

OPTION: Sevruga Caviar 30g

with fresh blinis and classic condiment \$175

CHOICE OF

☞ **16 oz. Bone-in Filet Mignon, dry aged 45 days & Caribbean Rock Lobster** ☞

a beautiful presentation of sliced of the bone filet mignon, and served
with a Carpaccio style sliced 1lb. rock lobster. Beurre Blanc



☞ **16 oz. New York Cut Sirloin, dry aged 45 days & U4 Jumbo Shrimp** ☞

sliced on the butcher block , and served with grilled U4 Shrimps in the shell from the Pacific Rim.
Foie gras -Truffle Veal reduction sauce



☞ **12 oz. Chateaubriand & Mixed Grill of Shellfish** ☞

sliced on the butcher block , and served with a grilled U4 Shrimp in the shell , ½ lbs. Rock Lobster tail
& Bay Scallops wrapped in a smoked pork belly bacon. Cognac peppercorn sauce / Garlic butter

all dishes are served with: Heirloom maple glazed carrots, garlic sautéed baby Kale & smashed potatoes with truffle and fleur de sel



Moelleux de Chocolate / Molten Lava cake

Vanilla bean ice cream

ESPRESSO , CAPPUCINO

\$255 for (2) two

tax and gratuity is not included