



Valentine's Day Menu

\$95.00 per Person

First Course

Choice of Appetizer

Yuzu Yellowtail Crudo

salmon roe, yuzu aji amarillo vinaigrette,
serrano chili, sesame crisp

Hokkaido Scallop Shrimp Pie

yuzu beurre blanc, spinach, wild mushrooms

Truffle Veal Tortellini

dashi broth, brussels sprouts

Seaweed Salad

kumato tomato, cucumber, organic greens,
tomato garlic ponzu vinaigrette

Second Course

Choice of Sushi

Signature Sushi Plate*

torched king salmon and shrimp sushi, featured roll

Traditional Sushi Plate*

nigiri, salmon maki roll

Vegetarian Sushi Plate

vegetable nigiri, tofu skin cup

Third Course

Choice of Entree

Miso Baked Sable Fish*

broccolini, soy marinated eggplant, yuzu-soy beurre blanc

Beef Tenderloin*

potato pave, broccolini, burgundy truffle sauce

Teriyaki Cauliflower

tabbouleh, butternuts squash puree, soy-balsamic marinated bell pepper

Add to any entrée: Sautéed Foie Gras \$25 or

Tristan Island Lobster tail \$18

Fourth Course

Valentine's Dessert Plate

*Next Door reminds you that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.