

Red Restaurant

VALENTINE'S DAY MENU

APPETIZER

KUMAMOTO OYSTER SHOOTER

SALMON CAVIAR, YUZU MIGNONETTE, MICRO GREEN
18

TUNA TARTAR

DICED YELLOW FIN TUNA, AVOCADO MOUSSE,
PERSIAN CUCUMBER, TOASTED SESAME LAVOSH
18

SOUP OR SALAD

MAIN LOBSTER BISQUE

BRIOCHE CROUTONS, CHIVES, CRÈME FRAICHE
18

GARDEN SALAD

CITRUS SUPREME, PISTACHIO CRUMBS, HEIRLOOM TOMATO,
PERSIAN CUCUMBER CARROT, AGED BALSAMIC
16

ENTREE

FOUR CHEESE RAVIOLIS

HOUSE MADE MARINA SAUCE,
SAUTE WILD MUSHROOM, SPINACH, ASPARGUS TOMATO,
SHAVE PARMESAN CHEESE
38

BAKED MAIN LOBSTER TAIL

CELERY ROOT PUREE, ASPARAGUS TIPS, CHANTERELLE MUSHROOM,
CITRUS TRUFFLE BUTTER SAUCE
68

GRILLED TOMAHAWK RIBEYE

ROASTED VEGETABLES, DUO OF SAUCE
BEARNAISE & ROSEMARY DEMI
128

ALASKAN HALIBUT

ROASTED BEET & POTATO PUREE, WINTER ROOT VEGETABLES,
CITRUS MUSTARD CREAM, FINE HERBS
62

AUSTRALIAN WAGYU STRIP LOIN

FINGERLING POTATO, BROCCOLINI, GARDEN ROOT VEGETABLE
MOREL MUSHROOM DEMI GLAZED
110

DESSERT

STRAWBERRY MOUSSE

CHANTILLY CREAM, TROPICAL MANGO PUREE CHOCOLATE SAUCE
18

CHOCOLATE GANACHE

WINTER BERRIES MARBLE CIGAR SPEAR CHANTILLY CREAM &
CARAMEL SAUCE
18

Call for Reservations: 626-854-2509

Tuesday, February 14: 4pm-10pm

Please advise your server if a person in your party has a food allergy. Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness

