

Red Restaurant

VALENTINE'S DAY MENU WEDNESDAY: FEBRUARY 14: 4PM-10PM

APPETIZER

KUMAMOTO OYSTER SHOOTER

SALMON CAVIAR, YUZU MIGNONETTE, MICRO GREEN
22

TUNA TARTAR

DICED YELLOWFIN TUNA, AVOCADO MOUSSE,
PERSIAN CUCUMBER, TOASTED SESAME LAVOSH
18

SOUP | SALAD

MAIN LOBSTER BISQUE

BRIOCHE CROUTONS, CHIVES, CRÈME FRAICHE
22

GARDEN SALAD

CITRUS SUPREME, BLUE CHEESE, CHERRY HEIRLOOM,
CUCUMBER, PECAN, RADISH. HONEY AGED BALSAMIC VINAIGRETTE
16

ENTREE

WHITE TRUFFLE RISOTTO

PARMESAN REGGIANO, WILD MUSHROOM, FAVA BEANS,
SUNDRIED TOMOTO & FINE HERBS
38

PRIME BONE-IN RIBEYE

ROASTED VEGETABLES,
DUO OF SAUCE-BEARNAISE & ROSEMARY DEMI
120

ALASKAN HALIBUT

ROASTED BEET & POTATO PUREE, WINTER ROOT VEGETABLES,
CITRUS MUSTARD CREAM, FINE HERBS
64

JAPANESE WAGYU-A5 STRIP LOIN

FINGERLING POTATO, BROCCOLINI, GARDEN ROOT VEGETABLE,
MOREL MUSHROOM DEMI GLAZED
125

DESSERT

STRAWBERRY MOUSSE

CHANTILLY CREAM, TROPICAL MANGO PUREE, CHOCOLATE SAUCE
18

CHOCOLATE GANACHE CAKE

WINTER BERRIES, MARBLE CIGAR SPEAR,
CHANTILLY CREAM & CARAMEL SAUCE
18

Reservations: Required: 626-854-2509

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