ORed ORestaurant

# VALENTINE'S DAY MENU

FRIDAY, FEBRUARY 14, 2025 - 4PM-10PM



#### Lobster Croquette Bacon, Potato, Five Cheeses Fine Herbs, Yuzu Aioli 18

A5 Pepper Crusted Wagyu Yuzu & Wasabi Aioli Picked Radish & Carrots Apples Cilantro Soy Glazed 32

Entrees

# Jumbo Prawns Pasta

Baby Asparagus, Wild Mushroom, Rocket Arugula Meyer Lemon Cream Sauce **54** 

## Chilean Sea Bass

Wild Mushroom Risotto, Baby Broccolini Winter Root Vegetables, Yuzu Beurre Blanc **64** 

## Prime Cut New York Steak

Brown Butter Liquid Potato, French Green Beans Winter Root Vegetables, Porcini Mushroom Sauce **68** 

## **Braised Short Ribs**

Truffle Rigatoni Pasta, Asparagus, Cherry Tomato Parmesan Cheese

## 62

#### Steak & Lobster

Roasted Petite Filet Mignon & Maine Lobster Tail Seasonal Vegetables, Bordelaise Sauce **95** 

Soup | Salad

## Cauliflower Bisque Crème Fraiche, Micro Greens, Lavash Bread 16

#### Cream of Corn Lobster Bisque

Crème Fraiche, Micro Greens, Brioche Croutons 18

## Classic Wedge Salad

Iceberg Lettuce, Candied Spiced Bacon, Cherry Tomato Blue Cheese Dressing & Crumbles, Fine Herb Olive Oil **16** 

# California Garden Salad

Hot House Cucumbers, Blood Orange Cherry Tomatoes, Candied Walnuts, Parmesan Cheese Aged Balsamic Vinaigrette **16** 



#### Chocolate Heart Ganache

Winter Berries, Chantilly Cream, Raspberry Sauce, Edible Flower **18** 

# Apple Caramel Cheesecake

Caramel Sauce, Seasonal Berries **16** 

# Bailey's Chocolate Mousse Cake

Raspberry Sauce, Whipped Cream, Seasonal Berries **16** 

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