

Stillwell's

STEAKHOUSE AND BAR

VALENTINE'S DAY

\$125 per person

Amuse for Two

EAST COAST OYSTERS

CHAMPAGNE MIGNONETTE, TOBIKO

HWD BEEF TARTARE

CRISPY POTATO, TRUFFLE AIOLI

First Course

choice of

BLACK TRUFFLE CAESAR

TRUFFLE CAESAR DRESSING,
TORN CROUTONS, CRISPY PARM

HWD BEEF DUMPLINGS

TRUFFLE GRAVY, ALLIUM ASH, PETITE MUSTARD

TUNA CRUDO

TUNA. SESAME VINAIGRETTE, AVOCADO, WONTON



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Second Course

choice of

8 OZ. FILET MIGNON

POTATO PURÉE, ROASTED CARROTS, BORDELAISE

ROASTED SCALLOPS

CHEDDAR CORNBREAD PUDDING, CRISPY PORK BELLY,
BUTTERNUT SQUASH, SMOKED GASTRIQUE

CHICKEN AND DUMPLINGS

CLASSIC DUMPLINGS, PEA PURÉE,
ROASTED CARROTS, JUS

42 OZ. TOMAHAWK

FOR TWO + \$60pp

POTATO PURÉE, ROASTED CARROTS,
BORDELAISE, HORSERADISH CREAM

Steak Upgrades

16 OZ. NY STRIP + \$12

HWD 16 OZ. DELMONICO RIBEYE + \$35

CRAB OSCAR + \$24

SEARED FOIE GRAS + \$28

LOBSTER TAIL + \$70

4 OZ. SANUKI A5 STRIP

JAPANESE WAGYU ENTRÉE

POTATO PUREE, BLACK GARLIC SHIITAKE MUSHROOMS,
PICKLED PEPPERS + \$240

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Third Course *choice of*

PASSION FRUIT PAVLOVA

PASSION FRUIT, PAVLOVA, FLORAL

CHOCOLATE CAKE

GANACHE, SEA SALT, RASPBERRY

BAKED ALASKA FOR TWO + \$20pp

STRAWBERRY MOUSSE, MERINGUE, SPONGE CAKE

Raw Bar Upgrades

CAVIAR SERVICE *mkt*

TRADITIONAL ACCOMPANIMENTS

SHRIMP COCKTAIL + \$28

COCKTAIL SAUCE, LEMON

SEAFOOD TOWER FOR TWO + \$135

LOBSTER, OYSTERS, COLOSSAL SHRIMP,
CRAB, SALMON CRUDO

