

moonstones

raw • bar • global • chill

Valentine's menu

drinks

sparkling razberi chocolat kiss 13
stoli chocolat razberi vodka, chambord,
white cream de cacao, with a float of prosecco

the charming man 13
rye whiskey, amaro and citrus

starters

seared la belle farm foie gras 19
brioche french toast, berry preserves, pickled strawberries

lump crab and lobster cake 15
charred tomato salsa, mango guacamole

entrée

cowboy ribeye 46
grilled 16oz bone-in ribeye, haricot vert,
roasted garlic whipped potatoes, shallot-bacon butter
-add butter poached lobster 15.5

pan-roasted halibut 38
cauliflower purée, trumpet mushrooms,
arugula, shaved fennel salad

dessert

raspberry profiterole
mascarpone cream, chocolate ganache,
raspberry coulis 10

triple chocolate terrine
milk, white, and dark chocolate layers,
crispy potato, hazelnut, passion fruit 10

good karma policy

due to the holiday, in order to best accommodate
all guests, the chef respectfully requests no substitutions