



SOUTHERN TABLE & BAR

MIAMI • LAS VEGAS • SINGAPORE • LOS ANGELES • DALLAS 2020

## VALENTINES DINNER MENU

### AMUSE BOUCHE

FRESH PACIFIC OYSTERS, SOYA, MIRIN, PICKLED CUCUMBER & SMOKED TROUT ROE

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### BUTTERNUT SQUASH SOUP

TOASTED PUMPKIN SEEDS, CREAM & MULTI-GRAIN TOAST

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### PAN SEARED FOIE GRAS

CARAMELIZED MISO & PEANUT BUTTER CRUST, BOURBON GRAPES

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### CHOICE OF ONE

#### GRILLED LOBSTER

LIVE MAIN LOBSTER, SALTED COD BRANDADE, BÉARNAISE, SHELLFISH CONSOMMÉ

OR

#### SANCHOKU STRIPLOIN

ROASTED SPRING VEGETABLE, PICKLED BEETS, RED WINE INFUSED ONIONS, GRITS, NATURAL JUS

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### PEANUT BUTTER & JELLY LAVA CAKE

CHOCOLATE & PEANUT BUTTER LAVA, HOUSE-MADE VANILLA  
& RASPBERRY SWIRL ICE CREAM  
LEMON CRUMBLE

**\$140++ PER PERSON**

*Belstar "Brut" Prosecco, Veneto, Italy, NV*

*Sauvignon Blanc, Hunky Dory, Marlborough, New Zealand, 2018*

*Pinot Grigio, Hunky Dory, Marlborough, New Zealand, 2016*

*Pinot Noir, Hunky Dory, Marlborough, New Zealand, 2016*

*Cabernet Sauvignon, Benzinger, Sonoma Country, USA, 2016*

*\$60++ on Selected Wine Bottles*

PRICE IS SUBJECT TO PREVAILING GOODS & SERVICES TAX & 10% SERVICE CHARGE  
MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY OF FRESH & SEASONAL PRODUCE