

# STEEL

Restaurant & Lounge

## Happy Valentine's Day

### Starters

#### **Kobibito "Sweetheart" Sushi Plate**

heart shaped construction of sushi rice and a layer of Sakura Denbu (sweet pink fish powder) topped with an ahi tuna rosette, flanked by Oshisushi (pressed sushi), avocado, shrimp, yellowtail & strawberry

#### **Beef Tataki**

thin medallions of lightly seared tenderloin, fresh cracked pepper, sriracha & yuzu-garlic soy sauce

#### **Asian Ceviche Trio**

spicy shrimp, mango, crab, flounder & ginger

#### **Scallops**

togarashi spiced & pan seared, with mango & edamame relish

#### **Potstickers**

succulent pork dumplings with a black vinegar-soy dipping sauce

### Soup or Salad

#### **Ginger Kubota Squash Soup**

crème fraiche & candied ginger

#### **Market Salad**

baby greens, red onion, strawberries, honshimeji mushrooms, candied almonds, champagne vinaigrette

### Entrees

#### **Roast Chilean Sea Bass**

marinated in miso & sake, miso-wasabi sauce & tempura asparagus

#### **Grilled Petite Beef Filet**

roasted red pepper sauce, scallop potatoes & grilled asparagus

#### **Pan Seared Atlantic Salmon**

green tea beurre blanc, flash fried sweet potato dumplings & grilled vegetables

#### **Roast Chicken Curry**

Thai red curry, roasted chicken, broccoli, zucchini, pineapple, tomato & basil

#### **Vietnamese "Shaken Beef"**

cubed tenderloin wok sautéed with onion on a bed of mixed greens & cherry tomato

#### **Jumbo Prawn Robata**

large shrimp grilled robata style, served with Togarashi, jasmine rice, stir-fried bok choy

### Desserts

#### **Chocolate Bento Box for Two**

banana egg roll, chocolate soup, flourless chocolate cake & chocolate ice cream

#### **Aged Balsamic Marinated Strawberries**

award winning Henry's Vanilla Ice Cream

#### **"Smore" Chocolate-Peanut Butter Cake**

marshmallow cream

#### **Tropical Fruit-Sabayon Trifle**

mango, strawberry, kiwi, lychee & pineapple

\$55 per guest