

Valentine's Menu 2025

13TH, 14TH, 15TH @ HH PRIME FROM 6:00 P.M – 10:00 P.M.

Reservations made through open table

SERVED FOR TWO (2)

1ST COURSE – SHARED COURSE

Oyster Tasting - 3 Ways

RAW – sriracha, pickled cherry mignonette, white chocolate

FRIED – pulled bacon, poblano aioli, crispy garlic

GRILLED – braised collards, smoked she crab, old bay beurre blanc

2ND COURSE

Winter Melon Carpaccio

Maryland crab, blood orange, crispy prosciutto,

pickled fresno's, pomegranate, basil

3RD COURSE – SHARED COURSE

Surf N Turf

Sliced prime NY strip, seared diver scallops, smoked parsnips, truffled potatoes, grilled red onions, black garlic demi, gochujang aioli, charred citrus hollandaise

4TH COURSE – SHARED COURSE

Chocolate Dreams

White chocolate mousse, luxardo cherry sponge cake,

dark chocolate ganache, champagne anglaise, milk chocolate cocoa nibs

TAKE AWAY

A chef inspired treat for the couple

\$110 PER COUPLE (PLUS TAX & GRATUITY)