

[A TASTE OF LOVE]

The
DISH & DRAM

NEIGHBORHOOD GASTRO PUB

FIRST COURSE
please select one

LOCAL PORK BELLY

sesame kohlrabi slaw, cherry blossom shoyu ginger sauce

PINK SALAD

roasted beets, purple cabbage, radish, shaved red onion, toasted sesame seeds, mint, dill, feta, agrodolce

DUCK CONFIT WONTON

duck consommé, scallions, chili oil

LOBSTER SALAD* +5

butter lettuce, blood orange segments, shaved fennel & radish, green goddess dressing

SHE CRAB BISQUE

paddlefish caviar, puff pastry tuille

SPINACH COCONUT MILK SOUP

lemongrass, ginger & lime, chili oil garnish

TO SHARE

not included in the \$65 prix fixe pricing

1/2 DOZEN SALTY KISS OYSTERS ON THE HALF SHELL* +18

house mignonette, cocktail sauce, lemon

STEAK TARTAR OVER GRILLED BONE MARROW* +21

sunchoke confit, house made potato chips

MAIN

please select one

GRILLED PRIME 12 OZ NY STRIP* +10

fingerling potato coins, grilled asparagus, mushroom bordelaise

BLACKENED RED DRUM

purple potato & housemade chorizo hash, roasted broccolini, saffron shrimp brodo

BEER BRAISED VENISON OSSO BUCCO

herbed mustard spaetzle, brussels sprouts, green peppercorn braising jus

LOBSTER RAVIOLI

shrimp brodo, crispy enoki mushrooms, fresh herbs

BEET & GOAT CHEESE WILD RICE RISOTTO CAKES

citrus asparagus puree, petit herb and roasted fig salad

PAN SEARED SCALLOPS

squid ink angel hair pasta, red pepper & fennel coulis, micro arugula

PAN ROASTED DUCK BREAST

grilled bok choy & fennel, crispy wild rice risotto cake, melted leeks, blood orange glaze

BLACK ANGUS BEEF WELLINGTON* +5

mushroom duxelles, sauteed spinach wrapped in puff pastry, celery root puree, demi-glace

DESSERT

please select one

BLOOD ORANGE PANNA COTTA crushed pistachios, mint

CHOCOLATE LAVA CAKE candied hazelnuts, raspberry coulis

ALFAJORES peruvian shortbread cookie sandwich with dulce de leche

PAVLOVA custard, raspberry coulis, fresh berries, mint

THREE-COURSE VALENTINE'S DAY DINNER MENU

Available Saturday, February 14, 2025

starting at \$65**/person

**Excludes tax and gratuity. *Upcharges will be added to the \$65 starting price.

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.