

RED OWL TAVERN

VALENTINE'S DAY MENU

A La Carte or Three Courses for \$55

First Course *(choice of)*

OYSTERS ROCKEFELLER

pernod bechemel, spinach, fennel, pepita gremolata | 16

FRIED CALAMARI

mustard remoulade | 13

TUSCAN KALE SALAD

chiffonade kale, roasted winter squash, chevre, candied pecans, shaved pecorino, sage, mustard vinaigrette | 14

CAESAR SALAD

romaine, torn herbs, shaved parmesan, bread crumbs | 13

PAN SEARED SCALLOPS

vanilla parsnip puree, blood orange segments, roasted hen of the wood mushrooms, champagne beurre blanc | 16

Second Course *(choice of)*

FILET MIGNON

cocoa rubbed 6oz filet, blue cheese potato pave, braised broccoli rabe, pickled cranberries, port wine demi-glace | 31

HOUSE MADE PAPARDELLE

lobster claw, PEI mussels, jumbo shrimp, arugula, hen of the wood mushrooms, sundried tomato, chardonnay shellfish butter | 28

ROASTED HALF CHICKEN

anson mills creamy grits, grilled asparagus, rosemary jus, lemon | 26

SEARED SALMON

seared salmon, cranberry citrus farro, fried brussels sprouts, juniper cream sauce, toasted rosemary | 27

RED OWL TAVERN BURGER

8oz house blend, smoked mozzarella, tomato jam, arugula, fries | 20

Dessert *(choice of)*

CHOCOLATE BLACKOUT CAKE

layered with hazelnut cremeux, hazelnut coffee streusel, la colombe chantilly | 9

GINGERBREAD

gingerbread cake, yogurt barbarian cream, pomegranate glaze, baked streusel | 9

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