

1776 VALENTINE'S DAY

PRIX-FIXE 4 COURSE \$95

AMUSE

Beet and Goat Cheese Puff Pastry

STARTER

Bacon +\$17
– 2 pc, maple glazed –

East Coast Oysters +\$24
– dozen naked - apple cucumber mignonette –

FIRST COURSE

Red Snapper and Tuna Crudo
– cantaloupe, calabrian chili, pistachio –

Mafaldine Pasta
– red wine braised octopus, calabrian chili, queen olives, bread crumbs –

Beef Carpaccio
– shaved pecorino, cracked black pepper, capers, crispy shallots –

Crab Cake
– jumbo lump crab, amarillo aioli, mango and citrus salsa –

Endive Salad
– honey whipped goat cheese, almonds, pomegranate, beets, tangerines, lemon and thyme vinaigrette –

Red Snapper
– red pepper velouté, crispy polenta, shaved apple & fennel salad –

Black Truffle Chicken
– risotto, pancetta, spinach, chanterilles, rosemary jus –
+ \$16 extra black truffle shavings +

MAIN COURSE

Seared Scallops
– celery root puree, winter orange, pea shoots, prosciutto, butter roasted almonds –

1776 Tomahawk for Two +\$55
– choice of two sides –

Fire Roasted Cauliflower
– whipped goat cheese, pine nuts, chili oil –

6 oz Filet Mignon
– yukon whipped puree, haricot verts, enoki mushrooms, shoestring potatoes –
+ add 6oz lobster tail \$22 +

ADDITIONAL SIDES +10

Mac & Cheese
– gruyere, cheddar, breadcrumbs –

Truffled Marble Potatoes

Creamed spinach

Brussel Sprouts with bacon

Onion Soup Mashed Potatoes

General Tso's Broccoli & Cauliflower

DESSERT

Flourless Chocolate Cake
– Strawberries, fudge cake bites, vanilla bean ice cream in edible chocolate bowl –

Red Velvet Cheesecake Trifle
– Whipped cheesecake mousse, cake crumble, cherries and whipped cream –

Matcha Raspberry Bar
– Matcha sponge, raspberry compote, yuzu cream –