

# GRAPEFRUIT basil

## VALENTINE'S DAY MENU

### STARTERS:

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#### GRILLED HALLOUMI

Pickled Cherry Tomatoes, Dill, Shallots, Blackberry Vinaigrette, Grilled Sourdough

#### BRAISED SHORT RIB DUMPLINGS

Cascabel & Morita Chile Jus, Pepitas, Caramelized Onions, Baby Herb Salad

### ENTRÉES:

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#### SHIMEJI MUSHROOM RAVIOLI

Sourdough Gremolata, Mushroom Cream, Broccoli Rabe

#### NEW YORK STRIP\*

Fondant Potatoes, Baby English Peas, Au Poivre

### DESSERT:

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#### DARK CHOCOLATE TORTE

Raspberry Coulis, Rum Whipped Cream

#### RASPBERRY TART

Macerated Raspberries

### COCKTAILS/CHAMPAGNE:

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#### BROWN BUTTER MANHATTAN

Browned Butter Fat-Washed Bourbon, Vermouth, Bitters

#### BERRY COSMOPOLITAN



Grey Goose Berry Rouge, Lime, Cranberry

#### VEUVE CLICQUOT BRUT ROSÉ

Glass

Bottle

 *Gluten Free – Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.*

 *Vegetarian Dishes*  *Gluten-free or vegetarian upon request*

*Please notify our staff of any severe or life-threatening food allergies.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

