



DATE NIGHT MENU

3 Courses | 35 Per Person

APPETIZER

choice of

Watermelon and Arugula Salad | feta | old balsamic

Shrimp and Crab Dumplings | coconut basil chili broth

Tuna Tacos* | cucumber | radish | ponzu sauce

Clothesline Bacon *+8 supplement*

ENTRÉE

choice of

Roasted Chicken | carolina gold rice | spinach and mushrooms

Roasted Salmon | crab stirred rice | jalapeño-peach glaze

Shrimp and Heirloom Tomato Pasta | cavatelli | black garlic

Grilled "Salt Aged" Ribeye* | gruyere popover *+35 supplement*

DESSERT

choice of

Cake in a Cup | cherry ice cream

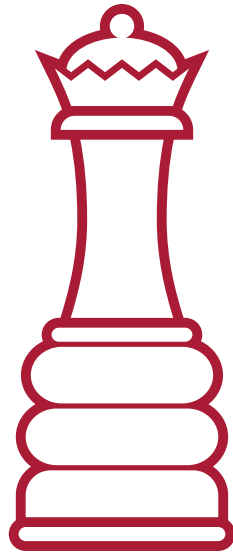
Apple Galette | cinnamon ice cream

FOR TWO Cheesecake Lollipops | cotton candy

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

redsaltbydb.com | follow us @redsaltbydavidburke





RED SALT

DAVID BURKE

RedSaltByDB.com
@redsaltbydavidburke