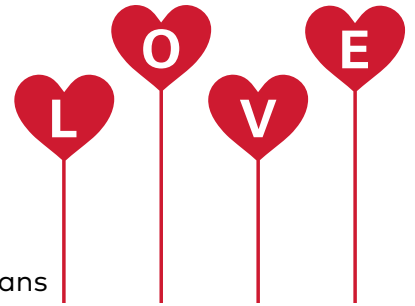


# VALENTINE'S DAY

\$95 Per Person | 3 Course Prix Fixe



## APPETIZERS

- choice of -

**Lobster Dumplings** shaved rose petals

**Roasted 1000 Layer Beet Salad** arugula, candied pecans

**Shrimp Cocktail** hipster style

**Spicy California Roll** wasabi and ginger

**Clothesline Bacon** black pepper maple glazed bacon on a clothesline *supplement +8*

**Wellfleet, MA Oysters** half shell or dressed *supplement +8*

## MAINS

- choice of -

**Aged Filet Mignon** grilled shrimp, roasted potatoes

**Salmon Crown** crab fried rice, chive butter

**Braised Short Rib** butternut ravioli, cauliflower

**Crispy Roasted Joyce Farms Chicken** potato croquette, cherry sauce

**Seared Sea Scallops** succotash, truffle gnocchi, chive butter

**Butter Poached Australian Lobster Tail**

tempura vegetables, seaweed salad

*supplement +10*

## DESSERTS

- choice of -

**Heart Shaped Can of Cake for TWO**

warm chocolate red velvet cake with caramel ice cream, whipped cream, chocolate sauce, and heath bar crunch

**7 Layer Chocolate Cake**

**Crème Brûlée** fresh berries

**Cheesecake Lollipops** with bubble gum whipped cream *supplement +8*

*Menu Subject to Change.*

\*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.

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