

VALENTINE'S DAY DINNER PRIX FIXE

\$69.95 PER PERSON

includes a choice of Starter, Entree, and Dessert

Starters

BIBB LETTUCE SALAD

grape tomato, cucumber, red onion, carrots & white balsamic vinaigrette

VEAL RAVIOLI

yukon gold potato ravioli, braised veal & pea sauce

CRISPY BRUSSELS SPROUTS

apple cider reduction & creme fraiche

HUMMUS PLATE

naan & veggies

BACON WRAPPED DATES

with pistachios

CITRUS SWEET CALAMARI

corn meal crust, sweet chili sauce on a bed of greens topped with roasted peppers

TRUFFLE ONION SOUP

BABA GHANOUSH

mixed pepper with preserved lemon relish & naan

CAESAR SALAD

with a white anchovy upon request

DAILY OYSTERS (3)

with raspberry mignonette

SPANISH STYLE SHRIMP

garlic, lemon juice, EVOO & toast points

CHICKEN WINGS

spicy buffalo or thai-style

CHICKEN CIGARS

artichokes, syrian white cheese, tahini & labneh dipping sauce

MARINATED BEETS

whipped goat cheese, walnuts, pomegranate molasses

Entrees

1.25LB MAINE LOBSTER (ADD \$10)

bourbon butter sauce & lemon risotto

BRAISED SHORT RIBS

ricotta gnocchi, sauteed spinach & radicchio, creme fraiche infused with horseradish

CHICKEN CONFIT

served on a bed of creamy polenta in a ratatouille & honey, lemon & parsley sauce

LEMON SWORDFISH SKEWERS

fideos in lobster broth, black beans, saffron aioli

KOBE BURGER AU POIVRE

domestic kobe beef, served with a brandy peppercorn dipping sauce

FILET TENDERLOIN

6 oz. beef tenderloin, potato puree & grilled asparagus

ORECCHIETTE PASTA

spicy sausage, broccoli rabe & pecorino romano

DAY BOAT SCALLOPS

cauliflower, dates, manzanilla olives & riesling reduction

CHICKEN PARMESAN

Republic's marinara sauce & mozzarella over linguini

PORK MILANESE

breaded pork loin cutlet, asparagus, tomatoes, grana padano & lemon

Desserts

ICE CREAM OR SORBET

MOLTEN LAVA CAKE

CARAMEL BREAD PUDDING

Holiday Drinks on reverse. No separate checks.

Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.