

Valentine's Menu

\$99

at

2028 RODEO RESTAURANT

1ST COURSE

Escarole Salad

*escarole, frisée, radicchio, candied pecan, granny smith apple,
goat cheese, champagne vinaigrette*

2ND COURSE

(choice of one)

Porcini Bisque

porcini mushroom, parmesan cream, chive

Crab Risotto

carnaroli rice, blue crab, preserved meyer lemon, grana padano, chive oil

Duck Rilette

duck confit, cornichon, grain mustard, kumquat marmalade, grilled baguette

3RD COURSE

(choice of one)

Lamb Osso Buco

lamb shank, saffron risotto, bloomsdale spinach, fresh herb gremolata, burgundy jus

New Zealand Sea Bream

new zealand sea bream, ratatouille, basil, tomato vinaigrette

Jidori Chicken

jidori half chicken, potato gratin, broccolini, grain mustard, natural jus

Mushroom Gnocchi

potato dumpling, golden chanterelle, asparagus tip, english pea, truffle cream, parmesan

4TH COURSE

Dessert

chef's Selections

15.5% SERVICE CHARGE IS ADDED TO ALL CHECKS - 18% ON PARTIES OF 6 OR MORE

\$5 split charge - Modified and well done dishes can not be returned

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness

Allergy-free preparation can not be guaranteed - Our food may contain milk, egg, wheat, soybean, peanuts, tree nuts, coconut, fish and shellfish