

VALENTINE'S DAY MENU

prix fixe menu | pick one from each course

FIRST COURSE

Tomato Bisque

served with a bacon-caramelized onion-smoked gouda ciabatta scarpetta

Wedge Salad

Iceberg wedge, marinated cherry tomatoes, scallions, pickled red onion, pepperoncini, cucumber, house pork lardons, cotija cheese sprinkle & house croutons with toasted sesame seeds served with choice of ranch, pepperoncini bleu cheese or french

Champagne Feta Salad

spring mix, feta, pomegranate, roasted squash, candied walnut, red onion & honey-champagne vinaigrette

SECOND COURSE

Prosciutto Flatbread

garlic cream cheese spread, prosciutto, fig maceration, mozzarella, parmesan, arugula & drizzle of Red Wing Olive Oil and Vinegars' eighteen-year fig balsamic vinegar

Meat & Cheese Board

chef's selection of two meats & two cheeses with fun & unique accompaniments

Sweet & Spicy Rice

house-fried rice, bean sprouts, scallions, cilantro, jalapeño, sweet Thai chili-seared pork belly, crispy sweet potato, soy mayo, pickled fresno & toasted sesame seeds

THIRD COURSE

Mignon Medallions

filet mignon, fried herb La Ratte fingerlings, asparagus with crispy lemon peels, steak is served with a Cry Baby Craigs bearnaise with dungeness crab

Add crab Oscar | \$ 10

Cherry Noir Duck

fried herb oil seared duck breast, garlic and herb leg confit, roasted brussel sprout-bacon-white hominy medley, bourbon & black cherry gastrique

Orecchiette alla Pesto or Calabrian Fermo

house, handmade Orecchiette pasta, bed of cauliflower puree, asparagus, red onion, charred tomato & leek tossed in your choice of fermented Calabrian chili sauce or house pesto topped with an arugula & cracked pepper salad garnish

Lobster Risotto

butter poached lobster, arborio rice, roasted red pepper, chives, snow peas & parmesan finished with a smoked ash salt

DESSERT

Smoke Show

decadent chocolate layers, chocolate mousse drops, piped meringues, chocolate ganache & cherries

Drunk in love

vanilla panna cotta, poached peaches, pomegranate, red wine sauce & rose petals

\$ 65 per person | available Valentine's Weekend, Saturday & Sunday only, 4pm - 10pm
reservations required | (651) 385-5544 or reserve on OpenTable

SCARLET
KITCHEN & BAR