



THE RED DOOR
ETHICALLY SOURCED SEASONAL CUISINE



VALENTINE'S 2017 A MENU FOR LOVERS

AMUSE

oyster shooter , pomegranate, lime, scallion mignonette

FIRST

choice of

Red Velvet Soup

roasted garden beets, goat cheese crostini

Show Off Those Mussels

Cream, white wine, brown butter, garlic , shallots, basil

Strawberry Field Salad

garden arugula, toasted almonds, strawberries , pickled vegetables, strawberry dressing

No More Feeling Bleu Cobb

butter lettuce, bacon, bleu cheese, hardboiled egg,
avocado, pickled red onion, house ranch dressing

MAIN

choice of

We Love Ducks

pan seared duck breast, smoked baby carrots, creamy risotto, balsamic port reduction

"Catch" of the Day

spiced roasted butternut squash , goat cheese polenta , sautéed garden chard, citrus beurre blanc

The New York Strip

parmesan grilled delicata squash, celery root puree, local vegetables, spiced fig chutney

Garden of Eden Ravioli

garden greens, ricotta, cashew sauce, roasted beets and carrots, parmesan sage cream sauce

Our Beloved Lamb Meatballs

garden herbs, pistachio, feta, herb gnocchi, seasonal vegetables, chimichurri

Dessert Trio

to share with your love

chocolate covered Be Wise strawberries

chef's luscious dark chocolate truffles

banana cream pie

70 per person

Does not include tax or gratuity

No sharing or substitutions