

♡ VALENTINSTAG ♡

Three Course Menu \$49, Beer/Wine Pairing \$19

THURSDAY, FEB 9TH - WEDNESDAY, FEB. 15TH

Salmon Salat \$15

house smoked salmon, blood orange, endive,
radicchio, black pepper vinaigrette

Sparkling Rosé, Pinot Noir, Fritz Mueller, Rheinhessen, Germany NV

Rindfleisch \$30

slow cooked beef shortrib, creamy mashed potatoes,
braised beef jus, chives

Ettaler "Curator" Doppelbock Ettal, Germany

Schokoladenmousse \$11

chocolate mousse, black cherries, whipped cream

♡ VALENTINSTAG COCKTAIL ♡

Confetti Heart \$13

muddled raspberry, luksusowa vodka, lemon,
Erdinger Hefeweizen

+ THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW AND UNDERCOOKED MEAT, FISH, SHELLFISH, POULTRY AND EGGS MAY RESULT IN FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE AN EXISTING MEDICAL CONDITION. PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS. 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.