

VALENTINE'S DAY

\$125 per person++ | 3 Course Prix Fixe



APPETIZERS *choice of*

lobster love dumplings
spiced butter, rose petals

spank me, WA oysters
beet and champagne tapioca, caviar

kale & romaine caesar
crispy parmesan, croutons, lemon anchovy dressing

tuna tartare
soy ginger, avocado, shaved vegetables, potato crisps

clothesline bacon
black pepper, maple glazed

pretzel crab cake
aji pepper aioli, tomato jam, rice pearls

MAINS *choice of*

wild mushroom cavatelli
short rib, wild mushrooms, fresh truffle

roasted branzino
artichoke puree, ratatouille vinaigrette

butternut ravioli
sage, pine nuts, parmesan, brussels sprouts

woodfire roasted chicken
wild mushroom and vegetable farroto

rack of lamb
goat cheese, mint and merguez lasagna

8 oz filet mignon
b1 sauce, watercress

♥ **40 day dry aged 32 oz porterhouse* for two**
truffle creamed spinach, glazed carrots.
bordelaise sauce (+25 supplement)

DESSERTS *choice of*

♥ **heart shaped can of cake for two**
chocolate sauce, caramel anglaise, toffee crunch,
vanilla ice cream and a lil' bit of whipped cream

♥ **cheesecake lollipop tree for two**
toffee crunch, cherry pistachio, chocolate tuxedo,
bubblegum whipped cream

♥ **red velvet crepe layer cake for two**

rose petal panna cotta
strawberry gelee, tuxedo strawberry, candied
rose petal

cinnamon churros
spicy chocolate sauce, roasted banana caramel

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Menu subject to change.

