

# VALENTINE'S DAY SPECIAL



\$45 PER PERSON

## BEGIN WITH GLASS OF CHAMPAGNE



## FIRST COURSE

### PUBLIC HOUSE SALAD

*spring mix, cherry tomatoes, english cucumbers, red wine & roasted shallot vinaigrette*



## SECOND COURSE

*choice of one*

### FRENCH ONION SOUP

*caramelized onions, beef bone broth, house croute, gruyère cheese, chives, sweet vermouth*

### CRISPY VEGAN CAULIFLOWER

*sweet chili-ginger, lime, scallions*

### BLUE CRAB HUSHPUPPIES + CREOLE SAUCE

*maryland lump crab, sweet peppers, old bay, pommery aioli, remoulade*



## THIRD COURSE

*choice of one*

### MISO MARINATED FLAT IRON

*pickled chili chimichurri, mashed yukon potatoes, broccolini, fire-roasted baby carrots*

### VEGAN SPAGHETTI & MEATBALLS

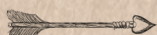
*three black truffle plant-based meatballs, bucatini pasta, house made marinara, vegan parmesan, fried basil*

### SEARED SCALLOPS & STEAMED MUSSELS

*oven-roasted brussels sprouts, crispy shallots, pancetta, aged balsamic, chive butter*

### AMISH FRENCH BREAST CHICKEN

*sweet potato mousse, miso roasted cauliflower, chicken demi-glace*



## FOURTH COURSE

### CHOCOLATE POT DE CRÈME

*with strawberry and sumac jam*



## COCKTAILS

### MEZCAL, MI AMOR

*mezcal, campari, lime, grapefruit, simple syrup - 10*

### LOVE AT FIRST SIP

*bacardi, hornitos, grenadine, strawberry simple, lime juice, jalapeño slices, mint leaves; topped with ginger beer; garnished with cherries - 10*

### LOVE ON ME TINI

*vanilla tito's, strawberry simple, dry vermouth, lemon juice, simple syrup, dehydrated strawberry - 10*