

# richard's valentine's specials

FEBRUARY 13<sup>TH</sup> – FEBRUARY 15<sup>TH</sup>  
SERVED IN ADDITION TO OUR REGULAR DINNER MENU

## “birds & bees”

RICHARD'S MARTINI: Hendrick's, Carpano Dry vermouth, lemon twist  
MELINDA'S VENETIAN: Aperol, St. Germain, Adami Prosecco, orange twist  
*choose one of each or two of the same: 25.00*

## starter

SALMON CAKES  
on mixed greens, Green Goddess dressing 18.00

## entrées

OVEN-ROASTED 12 OZ. VEAL RIB CHOP<sup>GF</sup>  
lemon-caper piccata sauce, house-made linguine 70.00

THOMAS CATTLE CO. 6 OZ. PETITE TENDERLOIN<sup>GF</sup>  
red wine-chocolate sauce, mashed potatoes, seasonal veg 50.00  
add foie gras +20.00

## desserts

PISTACHIO-ROSE “TIRAMISU”<sup>V</sup>  
rose-infused mascarpone cream, ladyfingers, pistachio dust 12.00

CHOCOLATE-COVERED STRAWBERRY CRÈME BRÛLÉE<sup>GF, V</sup>  
chocolate crème infused with fresh strawberries, whipped cream 12.00