

Dorrego's

VALENTINE'S DINNER

Tuesday, February 14th 2023

MENU

TO START

CHAMPAGNE TOAST FOR TWO

Blue Point Oysters served with Classical Condiments

WARMING UP

Creamy Mushroom Bisque

Wild Mushroom, Thyme, and Brie Cheese

GETTING FRESH

Strawberry Salad

Local Baby Greens, Goat Cheese, Spicy Candied Pecans, Roasted baby Heirloom tomatoes and Radishes served Dill-Pomegranate Vinaigrette

JUST FOR ONE

Classical Filet

Filet Mignon, Scallop Potatoes, Grilled Asparagus served with Peppercorn Sauce

or

Pan Seared Chicken served Roasted Purple Potatoes with Broccoli & Heirloom Carrots and pan jus

or

Poached Sea Bass on Saffron Broth, Shiitake Mushrooms, Charred Tomatoes, Baby Bok Choy, and Fennel

SWEET ENDINGS

Classical Chocolate Lava Cake with Raspberry Sauce

&

Chocolate dipped Strawberries

\$100 per person