

# *Dana's*

## **VALENTINE'S DAY MENU (after 5pm)**

***Valentine's Dinner Pre Fix*** (price of dinner is based on choice of Third Course)

Please choose one from each course

---

### ***First Course*** (choose one)

#### **Caramelized Onion Soup**

Gruyere, Crostini

#### **Roasted Beet Caesar Salad**

Romaine Lettuce, Garlic Crouton, Shaved Parmesan, Caesar Dressing

#### **Butternut Squash Soup**

Crème Fraiche, Candied Pecans, Parsley

#### **Port Poached Pear Salad**

Baby Kale, Endive, Black River Blue Cheese Crostini, Candied Pecans, Port Balsamic Vinaigrette

---

### ***Second Course*** (choose one)

#### **Oyster Duet**

Baked Rockefeller and On The Half Shell with Trout Roe, Radish, Micro Cilantro

#### **Orange Anise Grilled Prawns**

Pearl Couscous, Red Pepper, Spinach, Cilantro Vinaigrette

#### **Fried Arancini**

Castle Vetrano Olives, Fresh Mozzarella, Roasted Tomato Chutney, Basil

## **Lamb Meatball**

Lentil Ragu, Matsutaki Mushroom, Port Demi, Cumin Yogurt

---

### ***Third Course (choose one)***

#### **Bellwether Farms Ricotta and Spinach Raviolis 38**

Wild Mushrooms, Sundried Tomato, Shaved Parmesan, Mushroom Cream, White Truffle Oil

#### **Niman Pork Tenderloin 52**

Whole Grain Mustard Marinade, Butternut Squash Farrato, Baby Kale, Brandy Mustard Sauce, Frisee

#### **Filet Mignon 6 oz 52      Filet Mignon 9 oz 60**

Fingerling Potato, Caramelized Fennel, Roasted Garlic, Pancetta, Roasted Roma Tomato, Zinfandel Sauce

#### **Filet Of Sole 48**

Lemon Caper Beurre Blanc, Fingerling Potato, Sautéed Red Chard

#### **Bone In Lamb Chops 58**

Anson Mills Rosemary Polenta Cake, Sautéed Baby Kale, Cucumber Mint Raita, Natural Jus

#### **Wild Alaskan Halibut 52**

Pearl Couscous, Wild Arugula, Green Olive, Red Pepper, Soubise Sauce, Curry Oil

#### **Boneless Ribeye 16 oz 60**

Dry Rubbed and Marinated, Truffle Parmesan Frites, White Truffle Butter, Peppercorn Sauce

**Please join us for a Special Valentine's Dinner!**