

# Celebrate VALENTINE'S DAY.

## Valentine's Day Menu

February 14-16, 5-10 p.m.

### Starters

**Lobster Bisque 15**

Brandy cream, lobster claw, chervil, smoked paprika oil

**Asparagus Trio 16**

Grilled, roasted and shaved asparagus, truffle pecorino, citrus vinaigrette, prosciutto crumble

**Chai-Spiced Poached Pear & Endive Salad 16**

Baby Arugula, endive, pomegranate pearls, maple mustard dressing, pear wedge, goat cheese crumble

### Entrées

**Herb-Crusted Rack of Lamb 42**

Dijon herb crust, confit galette potatoes, heirloom baby carrots, red wine jus

**Seared Sea Bass 44**

Saffron pearl couscous, charred broccolini, blood orange beurre blanc

**Pan-Roasted Cornish Hen 36**

Crispy skin, rosemary garlic pee wee potatoes, baby vegetables, lemon thyme jus

**Steak au Poivre 52**

Prime ribeye (10oz), potato puree, pickled rainbow Swiss chard, peppercorn cognac sauce

**Stuffed Portobello Mushroom 28**

Grilled portobello, wild rice pilaf, roasted cherry tomatoes on vine, cashew cream, pomegranate glaze

### Desserts

**Hazelnut Chocolate Tart 12**

Gold leaf, caramel ganache, praline crunch

**Strawberry Rose Cheesecake 12**

Rosewater-infused cheesecake, macerated strawberries, rose petal jam, pistachio crumble

### Beverage Specials

**Cupid's Cocktail 12**

Champagne, vodka, grapefruit, pomegranate seeds, strawberries

**Chocolate Martini 14**

Baileys, Ketel One

**Blackberry Bourbon Smash 17**

TX Bourbon, lime, mint, blackberries

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.*

*Please notify us of any food allergy. Applicable taxes and service charge will be added.*

*Celebrate* INDEPENDENCE.

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