

# Bistro | 2<sup>T</sup>W2

## Valentine's Prix Fixe Menu

3 courses | \$58 per person

### Appetizers

Wild Mushroom Arancini  
*fried mushroom risotto with pesto and peppadews*

Shrimp Cocktail  
*sweet poached shrimp with grilled pineapple salsa and house-made cocktail sauce*

### Entrées

Golden Seared Crab Cake  
*with roasted marble potatoes, winter vegetables, and dijon cream*

Red Wine Braised Short Ribs  
*with butter whipped mashed potatoes and winter vegetables, finished with red wine rosemary demi*

Surf 'n' Turf  
*golden seared crab cake with dijon cream and red wine braised short ribs with red wine rosemary demi, served with butter whipped mashed potatoes and winter vegetables*

### Desserts

Chocolate Lava Cake  
*with molten ganache, raspberry coulis, and fresh berries*

Raspberry Edelweiss Cake Bar  
*layered white chocolate mousse with hazelnut praline, raspberry glaze, and chantilly cream*

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## Valentine's Specialty Cocktails

Apple Cider Sour | \$11

*Bluecoat Gin, lemon juice, apple cider, and honey syrup  
(pairs well with crab cake)*

The Spire | \$13

*Woodford Reserve Bourbon, lemonade, and cranberry juice  
(pairs well with short ribs)*

Royal Berry Spritz | \$15

*Grey Goose Berry Rouge Vodka, Crème de Cacao White,  
Rosé Prosecco, blackberry syrup, and lemon juice  
(pairs well with surf 'n' turf)*

Chocolate Covered Strawberry Martini | \$12

*Vanilla Vodka, Chocolate Baileys, heavy cream, and strawberry purée  
(pairs well with dessert)*