

ALEXANDER'S

CRAFT COCKTAILS & KITCHEN

SIGNATURE COCKTAILS ★ BEER & WINE ★ GREAT FOOD

Valentine's Day 2024

Seating's at 5:30pm and 8pm on Tuesday

Amuse

Duck Pastrami **Arancini**, Fig jam & Sherry Gastrique

La Marca, Sparkling Rosé

Soup, Salad, Appetizer

Leek, Pea & Watercress soup with crusty French bread

or

Spinach & Strawberry Salad with goat cheese, candied pecans, roasted garlic-balsamic vinaigrette

Or

Porcini mushroom **ravioli** with truffle cream sauce

Artesa, Sauvignon Blanc

Entrée

Grilled **filet of Beef** "Oscar Style", grilled asparagus, lump crab, Bearnaise, Purple Potato Purée

Antigal Uno, Malbec

Or

Love Birds

Fois gras stuffed quail, dark cherry port reduction, duck fat roasted potatoes, roasted carrots

Elouan, Pinot Noir

or

Dover Sole Meuniere, herb roasted marble potatoes, garlic sautéed broccolini

Phantom Chardonnay by Bogle

Or

Wild Mushroom sautéed Black Truffle scented **Gnocchi**, truffle cream sauce

Phantom Chardonnay by Bogle

Dessert

Dark Chocolate Chunk **Bread Pudding**, Vanilla Bean whipped Cream

or

Classic Crème Brûlée with chocolate covered strawberry

Cockburn's Fine Tawny Port

Featured Valentine Cocktail's:

"The Love Bug" & "Razzle Me Martini"

\$94.95 per guest

Substitutions politely declined

Wine Pairing supplemental available for \$35 per guest