

# WAREHOUSE 72

HOUSTON

VALENTINE'S FOUR-COURSE DINNER

\$72 PER PERSON

## *First*

### **BAKED BRIE**

Stone fruit preserves, toasted almonds, crostini

### **TRUFFLE ARANCINI**

Truffle oil, fresh truffle, Parmesan cheese

### **CRAB CAKE**

Lump crab cake, roasted jalapeno and caper remoulade, arugula, lemon

## *Second*

### **LOBSTER BISQUE**

Roasted lobster broth, cream, lobster, chives

### **KALE SALAD**

Baby kale, cranberry, goat cheese, pecans, cane vinaigrette

## *Entrée*

### **DUCK BREAST**

Slow roasted duck breast, crispy marble potatoes, grilled broccolini, blood orange duck sauce

### **SURF & TURF**

10 oz NY strip steak, lobster tail grilled asparagus, herb whipped potatoes

### **SEAFOOD RISOTTO**

Seafood fumet, gulf shrimp, scallops, halibut, parmesan

### **ANGEL HAIR**

Truffle cream sauce, parmesan, grated fresh Burgundy truffles, chives

### **PORK CHOP**

14 oz double boned pork chop, white polenta, rapini, Amarena cherry glaze

## *Dessert*

### **CRÈME BRÛLÉE**

Classic crème brûlée with fresh berries

### **CRUNCHY CHOCOLATE HAZELNUT CAKE**

Chocolate mousse, hazelnuts, chocolate sauce, dark chocolate pearls

### **STRAWBERRY CHEESECAKE**

Classic vanilla cheesecake, berry sauce, macerated strawberries

*This menu is available per person and cannot be shared. Due to limited quantities, individual purchase of dishes is not available.*

**SOME DISHES** may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.

*Please let us know of any food allergies. Menu items and prices subject to change.*