



Valentine's Menu

3 Course Prix Fixe Package
Reservations Required 5P-9P

54.95pp

First Course (Choose One Item)

- Soup of the Moment: TBD
- Cupid's Assorted Sushi Service
- Freshly Shucked Oysters on the Half Shell with mignonette (GF)
- Shellfish Cocktail of Shrimp, Crabmeat, Lobster with spicy cocktail sauce & lavasch
- Braised Angus Short Rib Soft Taco with poblano pesto & crunchy slaw
- Roasted Brussels Sprouts with mostarda di frutta butter, pinenuts, golden raisins & parmesan (GF)
- Traditional Caesar Salad with herbed croutons & reggiano sprinkles
- Organic Baby Green Mix with candied walnuts, roasted butternut squash, Vermont goat cheese & maple vinaigrette (GF)
- Lump Crabcake with celery root remoulade & straw potatoes

Second Course (Choose One Item)

- Ginger Currant Stuffed Salmon Baked in puff pastry with chive plate sauce
- Panroast of Shrimp & Scallops tossed in lemon thyme butter with fennel, fingerlings & spinach (GF)
- Saute Veal Scaloppine with roasted tomato madeira sauce & spinach linguine
- Herb Crusted Grouper with Tillamook cheddar cheesy leeks & red bliss mash
- Grilled Filet of Beef Bourguignonne with shallots, lardons, button mushrooms, red wine reduction & horseradish mash (GF)
- Moroccan Grilled Lamb Loin over roasted butternut squash, 3 grain pilaf with lamb meatballs & harissa
- Vermont Goat Cheese & Spinach Rotolo with pesto cream

Dessert Course (Choose One Item)

- Salted Caramel Turtle Tart
- Banana Pudding
- Chocolate Raspberry Cheesecake
- Margaux's Creme Brulee (GF)
- Chocolate Mousse Cake
- Apple Galette

Substitutions Politely Declined. While Modifications & Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine & The Efficiency Of Our Service.

Parties Of 5 Or More A 20% Gratuity Is Added To The Bill. \$10 Split Plate Fee Available.

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