

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk

Valentine's Day 2019

Offering a Four Course Celebratory Menu for \$60 per Person,
\$90 per Person with Wine Pairings

***Sample Menu* Please call 261-2546 for inquiries and reservations**

Amuse Bouche – Crisp Shortbread *with* Goat Cheese & Passionfruit Juice macerated Mango +
Shrimp & Avocado “Ceviche” on crisp Wonton

DaLuca Prosecco Rosè – or – Bell's Two Hearted Ale

Champagne French Onion Soup *with* Brie Crostino

Thai Curry Shrimp & Rockfish Soup

Vegetables, Ginger, sweet Coconut Milk + Cilantro

Crisp Romaine & House Smoked Bacon Salad

Roasted Walnuts + creamy Buttermilk Blue Cheese Dressing

Apple & Pine Nut-Rosemary Brittle Salad

Mixed Greens, Aged Cheddar + simple Vinaigrette

Duck Leg Confit & Duck Prosciutto Orecciette Pasta

Preserved Local Mushrooms, grilled Red Onions, Chick Peas + Spinach Pesto

Carolina Oysters *on the Half Shell (Raw, 8 Ea.)*

(4) with Classic Mignonette Sauce + Herbs & (4) with Saffron-Orange Pickled Onions &
Pickled Mustard Seeds

Hugel “Gentil” Alsacian White ‘16 – or – Hogue “Genesis” Meritage, Columbia Valley ‘15

Seared Mahi with Tapenade Rub

Domestic Calamari & Saffron Risotto + Mire Poix Vegetables *and* Lobster Broth

Grilled Wagyu Beef Blade Tender

Smoked Lamb Potato Gratin + roasted Root Vegetables & Veal Demi Glace

Seared Sea Scallops and Shrimp

Cannellini Beans, Oyster Mushrooms, Applewood Bacon, roasted Red Peppers + Natural Broth

Garlic & Herb marinated Rack of Lamb

Crispy Goat Cheese Polenta, Broccoli Rabe + Tahini-Mint Yogurt Sauce

Trefethen Chardonnay, Napa ‘16 – or – Robert Mondavi “Maestro” Red, Napa ‘14

Smoked Apple & Bacon Crisp *with* Spiked Caramel Sauce & Bourbon-Vanilla Ice Cream

Dark Chocolate Torte *with* fresh Raspberry & tart Berry Sauce

“Red Velvet” Cheesecake *with* Cream Cheese Icing & Dark Chocolate Tuille

Angel Food Cake & Macerated Strawberries *with* Assorted Sauces

Patricius Tokaj Hungarian Late Harvest White 2012 - or - Pedroncelli Vintage Port, Dry Creek 2012
- Or – Salt of the Earth “Moscato Rubino,” Madera, CA ‘17