

# OCEAN BOULEVARD

Bistro and Martini Bar \* MP 2.5 \* Kitty Hawk

## Valentine's Day 2020

Offering a Four Course Celebratory Menu for \$65 per person,  
\$95 per person with wine pairings (to be decided)

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

**Amuse Bouche** – Crisp Shortbread *with* Goat Cheese & macerated Fruit +  
Tuna Poke on crisp Wonton

*Special Pick Bubbly Rosé – or – Bell's Two Hearted Ale*

### **Roast Butternut Squash Puree**

Warming Indian Spices + Seafood Garnish

### **Baby Beets & Goat Cheese Salad**

Local Field Greens, Caramelized Onion Vinaigrette + Salted Rosemary roasted Almonds

### **Classic OB Caesar Salad**

Crisp Romaine, Pecorino Cheese, toasted Croutons + Lemon-White Anchovy Dressing

### **Italian Veal Meatballs**

Chitarra cut Pasta, grilled Portobello Mushrooms, roast Red Peppers, local Greens  
+ Shallot-Marsala Cream

### **Fried Carolina Oysters**

Stewed Plum Tomatoes with Crimson Lentils, Cumin, preserved Lemon, Coconut Milk &  
Cilantro

*Shrimp Appetizer* to be decided

*King Estate Pinot Gris – or – Unique Red (Blend?) TBD*

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### **Potato Crusted Organic Scottish Salmon**

Mussels & Calamari stewed with Lemon, Fennel, Saffron, Tomatoes & Capers

### **Chargrilled New York Strip**

Potato Puree, Winter Vegetables & Garlicky Greens, Smoked Bacon + Red Wine Veal Demi

### **Grilled Rockfish Fillet**

Black Lentils, Cauliflower, Baby Carrots + roast Beet Dijon & Avocado Butter

### **Grilled Lamb Chops**

With luxurious, tasty accoutrements

*Heather's Pick Luscious Chardonnay – or – Beringer "Knight's Valley" Cabernet*

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**Smoked Apple & Bacon Crisp** *with* Scotch-Vanilla Ice Cream

**Dark Chocolate Pot de Creme** *with* Orange Shortbread Cookie & Assorted Sauces

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

*Special Selection of Late Harvest White – or – Pedroncelli Port – or – Berry Muscat*