

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk

Valentine's Day 2023

Sample menu for Valentine's Day - \$80++ per person, \$110++ with Wine Pairings
Call 252-261-2546 to reserve your table. www.obbistro.com

Amuse Bouche – Crisp Shortbread *with* Goat Cheese & macerated Strawberry
+ another tasty bite *TBD*

Simonet Brut Sparkling Rose – or – Bell's Two Hearted Ale

Soup – Creamy Shellfish Bisque
An evolving combination of seafood *TBD*

Fig & Goat Cheese Salad
Plumped Black Mission Figs, Arugula, candied Orange, Pine Nuts + Pomegranate Vinaigrette

Caesar Salad “of Hearts”
Romaine, Hearts of Palm, Pecorino Cheese, toasted Croutons +
Artichoke Heart-Tomato Relish & Lemon-White Anchovy Dressing

Seared NC Shrimp
Bell Peppers, Black Bean Cake + Banana-Red Curry Puree

Creamy Butternut Soup
Accompaniments *TBD*

Fennel Pollen *dusted* Roast Pork Belly
Apple Butter, Garam-Masala spiced Granola + Hot Honey

Crispy fried Oysters
Saffron & firecracker vegetable Cream Sauce + Garlic wilted Kale

Treana Marsanna-Rousanne-Viognier – or – Burgundy style Red

Seared, fanned Duck Breast
Mirepoix Vegetables, Wild Rice, Duck Confit, cherry wilted Greens, toasted Pecans
+ savory Beurre Rouge

Grilled New York Strip
Truffle Potato Puree, Rapini, Carrots & caramelized Onions + Porcini Demi

Pan Seared Fish *TBD*
Herbed Goat Cheese Polenta + Silky Tomato, Leek & Vegetable Ragout

Seared, Peppered Yellowfin Tuna
Pork & Asian Vegetable Fried Rice + Sweet Soy & Spicy Chili-Pineapple Compote

Cuvaison Chardonnay, Carneros, Napa Valley 2020 – or – Joseph Carr Reserve Cabernet

Chocolate-Raspberry Truffle Cake
Chocolate Brownie *and* Strawberry-White Chocolate Mousse
Red Velvet Cheesecake with Crème Anglaise & fruit Coulis
Cherry Cobbler *with* Bourbon *and* Bacon Crumbles + Bourbon Vanilla Bean Ice Cream

French Sauternes – or – Quady's “Starboard” Port