



RUSSELL HOUSE TAVERN

VALENTINE'S DAY 2018

FIRST COURSE

SPAGHETTI ALLE VONGOLE \$14

LITTLE NECK CLAMS, SMOKED CHERRY TOMATO, GARLIC,
WHITE WINE, PARSLEY

GRILLED SPANISH OCTOPUS \$16

SPICY PIPERADE, FAVA BEAN, BEETROOT, LEMON-HERB VINAIGRETTE

MAIN COURSE

SURF & TURF \$38

10OZ NY STRIP STEAK, TIGER SHRIMP, PURPLE ASPARAGUS,
BLUE CHEESE MASHED POTATO, PEARL ONION, BORDELAISE,
GARLIC-HERB BUTTER

WHOLE BRANZINO \$32

ROASTED ROMANESCO, CAULIFLOWER PUREE, PARISIENNE POTATO,
AVOCADO & KALAMATA VIERGE SAUCE

DESSERT

PROFITEROLES \$10

MAPLE PECAN ICE CREAM, CHOCOLATE

COCKTAIL

MATCH MADE IN TAVERN \$13

RYE, LEMON, CRÈME DE CACAO, CASSIS CAVIAR

EXECUTIVE CHEF SEBASTIAN NAVARRETE