

# DRISKILL GRILL



## VALENTINE'S DAY

February 14, 2012

*Chef's Amuse Bouche*

### FIRST COURSE

#### Hawaiian Ahi Poke ♀

*Sesame-Soy Glaze, "Market" Herb Salad, Sesame Lavosh, Yuzu-Ginger Lemonade*

*Or*

#### Prime Wagyu Beef Tartar ♂

*American Sturgeon Caviar, Truffle Aioli, Quail Egg, Strawberry-18 Year Balsamic Jam*

### SECOND COURSE

#### "Bella Verdi Farms" Salad ♀

*Toasted Pumpkin Seeds, Caramelized Apple, Bleu Cheese, Roasted Lemon Vinaigrette*

*Or*

#### Roasted Tomato Bisque ♂

*Grilled Brioche Sandwich with Truffled Crab & Smoked Cheddar*

### INTERMEZZO

*Passion Fruit Sorbet, Blood Orange ♡*

### MAIN COURSE

#### Vanilla-Butter Poached Maine Lobster ♀

*Dungeness Crab Ravioli, Saffron Cream, "Oak Hill Farms" Cauliflower Gratin*

*Or*

#### Pecan Crusted Lamb Chop ♂

*Clothbound Cheddar Grits, Smoked Shallot Brandy Demi*

*Or*

#### Dry Aged Prime Filet Mignon ♡

*Pave Potatoes, Asparagus, Wild Mushroom Bordelaise*

### DESSERT

#### Cupid Sampler ♡

*Chef Tony's Twist on a Night of Celebration*

**\$160 per couple**  
**plus tax & 20% gratuity**

Executive Chef  
Jonathan Gelman

Chef de Cuisine  
Skyler Golden

Executive Pastry Chef  
Tony Sansalone

"Our Menus are Guided by Principles of Sustainability"

Oils and Vinegars by "Con' Olio" Of Austin, Texas  
There is a risk associated with consuming raw or under cooked foods such as meat,  
poultry or seafood products especially if you have certain medical conditions  
Items are prepared to your specific request of doneness  
Dressing may contain raw egg

