



VALENTINE'S DAY MENU

Tuesday, February 13 & Wednesday, February 14

COURSE ONE | SALAD

Choose one

Caesar

Baby Romaine | Shaved Parmesan | Garlic Croutons |
Scratch-made Peppercorn Caesar Dressing

Wedge

Baby Iceberg Head | Marinated Tomatoes |
Cherrywood Bacon | Crumbled Amablu Cheese

COURSE TWO | APPETIZER

Share one

Creole Crab Cakes

Garlic-lemon Aioli

Burrata Platter

Heirloom Tomatoes | Balsamic Glaze | EVOO |
Micro Basil | Arugula | Toasted Baguette

Calamari

Fresh House Battered Squid | Banana Peppers |
Smoked Serrano Aioli

COURSE THREE | ENTRÉE

Choose one

Sea Bass

Pan Seared | Smoked Yellow Pepper &
Creamy Gouda Polenta |
Roasted Poblano Sauce

Steak

Center Cut Top Sirloin | Red Wine Demi-
glace | Rosemary-garlic Butter | Truffle Potato
Gratin

Risotto

Saffron | Roasted Asparagus | Shitake |
Edamame | Crumbled Goat Cheese

COURSE FOUR | DESSERT

Share one

Buttercake

Vanilla Bean Ice Cream |
Bourbon Caramel Sauce

Cheesecake

Raspberry Glaze | Crumbled Doughnut |
Vanilla Whipped Cream



Enjoy a discount when paying with cash. | Parties of 8 or more will incur an 18% gratuity charge.



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