

# Main St. DELICATESSEN

- EST. 2013 -

## THREE COURSE VALENTINE'S DAY DINNER FOR TWO

FRIDAY FEBRUARY 13<sup>TH</sup> & SATURDAY FEBRUARY 14<sup>TH</sup>

DOLLARS

\$160



### STARTER

#### CREAMY BURRATA

FRESH ITALIAN CHEESE W/ STRAWBERRIES  
+ HEIRLOOM TOMATOES + FRESH BASIL  
+ BABY ARUGULA W/ A DRIZZLE OF AGED  
BALSAMIC + EXTRA VIRGIN OLIVE OIL

≈ ≈ OR

#### LOBSTER BISQUE

W/ BRIOCHE CROUTONS + CHIVE CREAM

### MAIN



#### PAN-SEARED FILET MIGNON

6oz. BEEF TENDERLOIN WRAPPED IN DOUBLE  
SMOKED BACON W/ RED WINE DEMI-GLACE  
+ BEET-TINTED GNOCCHI IN A LEMON CREAM  
SAUCE + PARMESAN W/ CRISPY PANCETTA  
TOPPED W/ MICRO GREENS + PINE NUTS IN A  
CHAMPAGNE VINAIGRETTE

≈ ≈ OR



### DESSERT

#### HONEY CITRUS POUND CAKE

W/ STRAWBERRY MOUSE + WHITE  
CHOCOLATE DRIZZLE

≈ ≈ OR

#### NEW YORK STYLE CHEESECAKE

RICH + CREAMY W/ A GRAHAM CRACKER  
CRUST + DRIZZLED W/ CHOCOLATE SAUCE  
+ WHIP CREAM

#### ATLANTIC SALMON FILLET

BUTTER POACHED SALMON W/ CHAMPAGNE  
BUERRE BLANC SAUCE + ROASTED FINGERLING  
POTATOES + GRILLED ASPARAGUS + CHERRY  
TOMATOES W/ POMEGRANATE MOLASSES  
DRIZZLE