

Valentine's Day Menu

Tuesday February 14th

5-course Menu with Complimentary Bubbly Reception

\$95/person (excludes tax and gratuity)

Reception 6:30pm, Dinner 7pm

Flirtation

Quail Egg Deviled with Domestic Black Caviar

Oyster of the Day on 1/2 Shell

Steak Tartare on Toast Crouton

Seduction

Open Kitchen Shellfish Bouillabaisse en Croute with Chive Butter Sauce

or

Seared Hudson Valley Foie Gras on Crisp Potato, Sautéed Pea Shoots, Honey & Pear

or

Roasted Pork Belly with Root Vegetables and Winter Fruits

Tender Kisses

Roasted Bird Consommé with Chicken Dumpling & Oregon Truffle

or

Winter Artisan Lettuces with Firefly Farms Goat Cheese & Pomegranate Jewels

Love Story

Duck Fat Seared Wild Caught Winter Rockfish with Jumbo Lump Crab Cake & Blood Orange Glaze, Watercress Risotto, Yellow Tomato, Salsify & Fennel Ragout

or

Pan Roasted Venison Medallions with Dark Berry Game Sauce, Applewood Bacon, Wild Rice Pilaf & Fried Spinach

or

Grilled Creekstone Farms Filet Mignon of Beef with Sauce Béarnaise, Black Oregon Truffle, Roasted Fingerling Potatoes & Rainbow Chard

Sweet Finale

Syrah Winter Poached Pear with Honey Spice Mascarpone

or

Roasted Fig & Grilled Butternut Squash Ginger Strudel with Vanilla Ice Cream

or

Open Kitchen Deep Chocolate Fantasia

Seating is limited, reservations required by February 10th. Please call 703-942-8148.

Please note you may be seated at our Chef's Counter or with other Love Birds.

Requests will be honored on a first-come, first-serve basis.

When making a reservation, please specify your choices for each course. If reserving online, please call us as well to make your selections.