

ST. VALENTINE'S DAY

Friday February 14, 2025

CHEF KATE DIEHL

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salmon roe caviar

scallion blini, lemon caper gastrique, creme fraiche

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spinach salad

pecan, celery, grape, greek yogurt vinaigrette

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butter poached cod

baby carrots, corn coulis, fried leeks

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braised beef cheeks

gold potatoes, white wine demi glace

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strawberry shortcake

warm vanilla poundcake, house strawberry chutney, sweet cream

\$65/ person

tax and gratuity not included

MIDNIGHT SHIFT • 1610 BROADWAY



VALENTINE'S DAY

Wine Pairing Menu

\$40 PER PERSON

Intercept Cabernet Sauvignon

Paso Robles, CA

Juggernaut Sauvignon Blanc

Clarksburg, CA

Benvolio

Prosecco, Italy

FOR RESERVATIONS EMAIL:

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