

# momento

RESTAURANT + BAR

## VALENTINE'S DINNER

\$150++ PER COUPLE

### starter

*Choice of*



#### BAKED BRIE

bourbon-maple bacon, grilled ciabatta

#### WASABI PEA CAULIFLOWER

with ponzu sauce

### salad

*Choice of*

#### APRICOT AND PEAR SALAD

dried apricots and fresh Asian pears; mixed greens with chèvre goat cheese, candied pistachio and house made balsamic vinaigrette

#### GRILLED CAESAR SALAD

Grilled romaine served with house made Caesar dressing, heirloom cherry tomatoes, shaved parmesan cheese and a crostini

### entree

*Shared plate*

#### 12OZ NEW YORK STRIP

served with caramelized onions and mushrooms.  
Topped with a garlic, and chive compound butter

#### (2) 4OZ BROILED LOBSTER TAILS

with melted butter and lemon. Served with asparagus and Parmesan risotto with sun dried tomatoes

### dessert

#### CHOCOLATE MOUSSE

with strawberries and cream.

### beverages

*1 Per person*

#### COCKTAIL

**Heart Throb** – Aperol, Rhubarb Ginger Shrub, Absinthe, Peychaud's Bitters and Prosecco

#### SPIRIT FREE

**Strawberry Phantom** – Strawberry, lime, juniper, soda

#### GLASS OF PROSECCO

Le Contesse, Italian

A 4% surcharge has been added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill if requested. 12.27.22