

Valentine's



APPETIZERS

Shrimp and Crab Bisque

Velvety bisque infused with sweet shrimp and rich crab, finished with a whisper of cream

Maryland-Style Crabcake Cucumber Salad

Golden crabcakes atop crisp cucumber ribbons, kissed with bright lemon vinaigrette and served with house-made tartar sauce

Field Greens Salad

Tender field greens adorned with creamy avocado slices, burst cherry tomatoes, and a silky Dijon dressing

MAIN COURSES

Pan-Seared Atlantic Salmon

Perfectly seared salmon resting on a harmonious bed of lentils, quinoa, and wilted spinach, drizzled with a luminous lemon-caper beurre blanc

Braised Boneless Short Rib

Tender, slow-braised short rib melting into succulent richness, accompanied by creamy mashed potatoes O'Keeffe & seasonal vegetables.

Herb-Roasted Half Chicken

Juicy half chicken roasted with fragrant herbs, paired with basil-infused mashed potatoes and crisp haricot verts.

Wild Mushroom Risotto

Creamy arborio rice embracing earthy wild mushrooms, served with tender asparagus and roasted carrots.

DESSERT

Chocolate Mousse Cake

Luscious chocolate mousse, freshly pureed strawberry sauce, whipped cream

Tiramisu

A creamy dessert of brandy and espresso soaked ladyfingers, with mascarpone and lightly sweetened whipped cream

New York Cheesecake

The Classic with our freshly pureed strawberry sauce

\$65 per person

with love
Pershing Square