

# 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*