

LIVINGSTON

RESTAURANT + BAR

VALENTINE'S MENU

First Course Selections

Chesapeake She Crab Bisque, Fennel, Rebutito
Watercress, Blackberry, Date, Pistachio Brittle, Elberton Bleu Cheese
Timmy Stubbs "Brunswick" BBQ Shrimp, Chive and Fiore Biscuit
Roast Beets and Blood Orange, Crisp Fennel, Feta, Blueberry Honey
Lobster Hush Puppies with Jalapeno Buttermilk
Prime Beef Tartar, Pickled Quail Egg, Crunchy Baguette
Simple Local Field Greens, Pecan, Apple and Chevre Dressing

Second Course Selections

Crispy Country Ham Wrapped Scallops, Succotash with Caramelized Parsnip, Smoked Shrimp Consommé,
Hickory Smoked Short Rib of Beef, Whipped Cauliflower, Sorghum Glazed Baby Carrots
Cornmeal Pan Seared Snapper, Yellow Tomato Butter, Pickled Okra
Duck Two Ways, Sticky Rice, Charred Bok Choy, Ginger and Pear
House Ricotta Manicotti, Fire Roasted Tomato, Genoese Pesto Cream

Entrée for Two

ONE HOUR" Center Cut Beef Wellington, Duchess Potato, Wild Mushroom, Pearl
Onion, Rosemary Glace, Béarnaise {additional \$10.00}

Third Course Selections

Molten Chocolate Cake, Vanilla Crème Wafer, Salted Carmel Ice Cream
Strawberry & Rose Water Crème Brulee
Flight of Sorbets
Zeppole Filled With Banana Pastry Cream, Bourbon Ice Cream
Pineapple Upside Down with Macadamia Nut Ice Cream

Champagne Served with Dessert Course

50 PER PERSON

price does not include tax or gratuity