

Remington's

Valentine's Day Dinner

Starters

Oysters Remington's 12

Celery-Speck Crumbs, Sorrel Butter

Shrimp Duo Brochette GF 14

Creamy Herbed Polenta, Crispy Prosciutto, Pastis Fume

Faroe Island Salmon Carpaccio 13

Capers, Horseradish-Beet Vinaigrette, Truffle Croutons

Braised Wagyu Beef Cheek Cavatelli 15

Roasted Acorn Squash, Parmesan, Marjoram-Leek Jus

Artisanal Cheese and Charcuterie Plate

Selections of Cured Meat and Cheeses, Toasted Bread, Garnitures

Choose Three: 12 Choose Six: 18

Soup and Salads

Lobster Bisque 13

Caviar, Fennel, Lobster Crouton,

Baby Kale Caesar Salad 15

Garlic-Lemon Butter Croutons, Parmesan Tuile

Roasted Baby Beets GF, V 14

Arugula, Pistachio Puree, Bucheron, Cava Vinaigrette

Crispy Duck Confit 15

Shaved Chicory and Fennel, Bacon Lardon,
Duck Croutons, Currant-Banyuls Vinaigrette

Entrees

30oz Porterhouse for Two GF 89

Lobster Béarnaise, Hasselback Potato, Garlic Swiss Chard

Mustard Crusted Rack of Lamb 46

Butternut Squash Farro, Baby Spinach, Mushroom-Sherry Ragout

Grilled Salmon GF 29

Kohlrabi, Mussel Saffron Sauce, Cumin Braised Carrots

Fresh Pappardelle with Rabbit Ragout 32

Herbed Ricotta, Soppressata, Moroccan Black Olives

Socca Crepe GF, V 24

Mushrooms, Chard, Dried Herb Tomato, Parsnip, Goat Cheese, Fig-Balsamic, Mesclun Greens

Pan Seared Duck Breast 34

Wild Mushroom Spaetzle, Brussel Sprouts, Calvados Duck Jus

Pan-Roasted Day Boat Scallops GF 35

Lobster Risotto, Preserved Lemon, Warm Bacon-Herb Vinaigrette

SIDES 7

Mushroom Spaetzle - Sautéed Baby Spinach - Braised Carrots - Butternut Farro
Garlic Chard - Seasonal Vegetable Risotto - Mesclun Salad, Radishes

GF – Gluten Free, V – Vegetarian

Menu and pricing subject to change.

\$8 Charge for Splitting Entrees will be applied. 20% Gratuity Will Be Added to Parties of 6 or More.
Remington's Gift Cards are available in any denomination. Please inquire of your server or our hostess.