



Special Romantic Dinner Menu

\$75 per couple*

(Available February 9th, 10th, and 14th)

Twenty's regular menu will also be available

~FIRST COURSE~

**includes a soup and salad for each*

CAPRESE SALAD

Fresh mozzarella, heirloom tomatoes, basil, olive oil and balsamic glaze

LOBSTER BISQUE

CRAB CAKE

Maryland style, arugula, roasted tomato and red onion, bistro sauce

~ENTRÉE~ **choose two*

TROUT EN PAPILOTE

Ruby trout cooked in parchment paper, roasted fingerling potatoes, grilled asparagus

STEAK OSCAR

Six ounce ribeye, crab, asparagus, béarnaise sauce, twice baked potato

PORK OSSO BUCCO

Braised pork foreshank, creamy polenta, gremolata

SPLIT CORNISH GAME HEN

Red wine braised half game hen, potato puree, sautéed Brussel sprouts

~DESSERT SELECTIONS~ **choose two*

RED VELVET CAKE

CHERRY TART

CHOCOLATE MOUSSE CAKE

Executive Chef, Eric Wilson

Food and Beverage Manager, Bob Yaggi

Consuming raw or undercooked animal products may increase your risk of food-borne illness.