



## Special Romantic Dinner Menu

\$75 per couple (plus tax & gratuity)\*

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

### ~FIRST COURSE~ \*choose two

#### 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

TWENTY's regular Dinner Menu will also be available these evenings

*Executive Chef, Eric Wilson*

*Food and Beverage Manager, Bob Yaggi*

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