

LIVINGSTON
RESTAURANT+BAR

Thursday, February 14, 2019

Valentine's Day Dinner Menu

COURSE ONE
(PLEASE SELECT ONE)

SMOKED LOBSTER BISQUE

LOBSTER FRITTER AND CHIVE CRÈME FRAICHE

BLACK TRUFFLE DEVILED EGG

RED BEET JUS, BLACK TRUFFLE

ASPARAGUS FRITES & CAULIFLOWER POPCORN,

PARMESAN CHEESE, GARLIC-HORSERADISH AIOLI

ROASTED BEET SALAD

BABY CANDY STRIPE BEETS, LOCAL GREENS, LEMON OIL, BURRATA, CANDIED PECANS

WATERCRESS SALAD

BURGUNDY POACHED ANJU PEARS, MONTRACHET GOAT CHEESE MOUSSE, WHITE BALSAMIC VINAIGRETTE AND CANDIED WALNUTS

COURSE TWO
(PLEASE SELECT ONE)

CLOVER HONEY GLAZED ATLANTIC SALMON

QUINOA, ROASTED CARNIVAL CAULIFLOWER, BABY ORGANIC SPINACH, GOLDEN RAISIN, VIDALIA ONION CREAM

TOURNEDOS OF BEEF

POTATO DAUPHINOISE, WHITE ASPARAGUS, ORGANIC WILD MUSHROOMS, RED WINE JUS

BRAISED LAMB SHANK

ENGLISH PEA RISOTTO, ROASTED BABY RAINBOW CARROTS, CIPOLLINI ONIONS, BOURBON LAMB JUS, PISTACHIO

SOUTHERN FRIED CHICKEN BREAST

THREE CHEESE RICE & BROCCOLI CASSEROLE, JALAPENO-TURKEY BACON CORNBREAD,

POT LICKER

SEARED DIVER SCALLOPS

CORN MAQUE CHOUX, STONE GROUND GRITS

COURSE THREE
(PLEASE SELECT ONE)

RED VELVET CRÈME BRULEE, WHITE CHOCOLATE CHANTILLY CREAM & FRESH BERRIES

DARK CHOCOLATE TIRAMISU, SALTED CARAMEL GANACHE

THREE COURSE DINNER -\$70 - PRICE DOES NOT INCLUDE TAX OR GRATUITY