



Black Bass Hotel

Valentine's Day 2018

4 courses | Prix Fixe \$79.50 per person

Soup of the Day

Butternut Squash Soup
Pickled apple and cider reduction

Horseradish Stuffed Shrimp
Wrapped in bacon with honey mustard sauce

Crispy Brussels Sprouts
Vermont maple syrup, house-smoked bacon, caramelized red onions and toasted pine nuts

Salt and Peppered Crispy Squid
Shallot, garlic and sweet pepper cracklings

Jumbo Lump Crab Cake
Roasted red pepper beurre blanc and fresh basil coulis

Classic Escargot Bourguignon
Garlic parsley butter, sourdough crostini



Winter Leaf Salad

Mixed leaf lettuces, toasted pumpkin seeds, julienne apple, dried cranberries and maple butterscotch dressing

Baby Spinach Salad

Lioni smoked mozzarella, pine nut biscotti and roasted tomato vinaigrette

Poached Pear and Arugula Salad

Crumbled Gorgonzola, spiced walnuts and port wine dressing

Red and Golden Beet Salad

Candied red onions, hazelnut crumb, orange segments and honey-orange dressing



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Louisiana Redfish in Gumbo Sauce with Crawfish and Crab

Crispy roasted okra and Cajun rice

Butter Poached Maine Lobster Risotto

Whole shelled lobster with jumbo shrimp and sea scallops in a saffron vanilla infused beurre blanc

Sautéed Scallops

Roasted root vegetables and orange-ginger beurre blanc

Smoked Maple Glazed Salmon

Parsnip purée, candied apples and roasted Brussels sprouts

Tamarind Glazed Barramundi

Crispy cauliflower and curry sauce

Braised Short Rib

Red flannel hash and caramelized baby carrots with burgundy reduction

Bass't Grilled Filet Mignon

Smoked onion maître d'hôtel butter, Black Bass red wine demi, Yukon Gold mashed potatoes and vegetable du jour

Seared Duck Breast

Duck confit, sweet potato purée, plum and black garlic coulis, hen-of-the-wood and wilted fall greens

Roasted Stuffed Pork Loin

Stuffed with walnuts and dried cherries with wild rice and pan jus

Grilled Kabocha Squash

White bean purée, caramelized fennel, toasted hazelnuts and pomegranate reduction