



THE GARDEN CITY HOTEL



Valentine's Day Dinner

A LA CARTE MENU

FOR THE TABLE

GRUYÈRE CHEESE WATER BREAD | 7
BURKE'S CANDIED CLOTHESLINE BACON | 26
GF, DF

STARTERS

Choice of:

First Crush | 36

BLACK SESAME-COATED MINI
WAFFLE CONES, CAVIAR, GOLD
LEAF DUST, BUTTERNUT SQUASH
PURÉE, HORSERADISH CREAM

Tuna Amour | 33 GF, DF

TUNA TARTARE, PICKLED ONION, AVOCADO,
SCALLION, YUZU EMULSION, TARO CHIPS

A Love Affair | 27 GF

BURRATA SALAD, ITALIAN LONG RED PEPPER
PIPERADE, TOASTED PINE NUTS, CHIVE OIL

Temptation Toast | 32 DF

A5 JAPANESE WAGYU TARTARE,
CURED EGG YOLK, BRIOCHE TOAST

MAIN COURSE

Choice of:

Tender Embrace | 58 GF

BRAISED WAGYU SHORT RIBS,
MUSHROOM POLENTA

Love Struck Beef Wellington | 58

ROASTED BEEF TENDERLOIN WRAPPED
IN CRÊPES, PROSCIUTTO, PUFF PASTRY &
MUSHROOM TRUFFLE DUXELLES WITH
BORDELAISE SAUCE

Dry-Aged Burger | 36

CARAMELIZED ONION, SMOKED AIOLI,
AMERICAN CHEESE
ADD BACON 4

ADDITIONAL DISHES LOCATED ON BACK PAGE



MAIN COURSES CONTINUED

Midnight Risotto | 48 GF

RISOTTO ALLA VODKA, WINTER MEDLEY,
JUMBO CHARRED PRAWNS

Blushing Salmon | 48 GF

MISO-GLAZED SALMON, BOK CHOY,
SHIITAKE MUSHROOMS, CHAMPAGNE
BUTTER SAUCE

French Kiss Chicken | GF, DF

ORGANIC AIR CHILLED SEMI-BONELESS
CHICKEN, PROVENÇAL VEGETABLES,
MADEIRA SAUCE

The Perfect Catch | 52 GF

7 OZ BLACK BASS, PARSNIP PURÉE,
ORGANIC BLOOMSDALE SPINACH,
SAFFRON VANILLA SAUCE

Dry-Aged Ribeye | 86 GF, DF

20 OZ BONE-IN 30 DAY PRIME DRY-AGED
RIBEYE, BURKE B-1 SAUCE, STEAK FRIES

Dry-Aged Striploin | 82 GF, DF

20 OZ BONE-IN 30 DAY PRIME DRY-AGED
STRIPLOIN, BURKE B-1 SAUCE,
BAKED POTATO

Mishima Reserve Wagyu Striploin | 84 GF, DF

8 OZ CHARCOAL GRILLED
BORDELAISE SAUCE

The Perfect Pair | 165 GF, DF

30-DAY DRY-AGED PORTERHOUSE OR
TOMAHAWK (32 OZ) FOR TWO,
BAKED POTATO & STEAK FRIES,
BURKE B-1 SAUCE & BÉARNAISE

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DESSERT

Choice of:

Forbidden Chocolate | 22

BLACKOUT CAKE, AMARENA CHERRIES,
CHOCOLATE SAUCE, CHERRY CREAM

Petals & Cream | 22

LYCHEE PARIS-BREST, RASPBERRY
SAUCE, ROSE CREAM, FRESH
RASPBERRIES

Berry Love | 18

SERVED WITH PASSIONFRUIT SORBET

VEGAN & VEGETARIAN MENU
AVAILABLE UPON REQUEST

