



THE GARDEN CITY HOTEL



Valentine's Day Dinner

PRIX-FIXE MENU

\$145++

FOR THE TABLE

LOBSTER BISQUE
GRUYÈRE CHEESE WATER BREAD

STARTERS

Choice of:

First Crush

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

Tuna Amour | GF, DF

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

A Love Affair | GF

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

Temptation Toast

A5 JAPANESE WAGYU TARTARE,
CURED EGG YOLK, Brioche TOAST
additional 15

MAIN COURSE

Choice of:

Tender Embrace | GF

BRAISED WAGYU SHORT RIBS,
MUSHROOM POLENTA

Love Struck Beef Wellington

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

ADDITIONAL DISHES LOCATED ON BACK PAGE



MAIN COURSES CONTINUED

Midnight Risotto | GF

RISOTTO ALLA VODKA, WINTER MEDLEY,
JUMBO CHARRED PRAWNS

Blushing Salmon | GF

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

French Kiss Chicken

CHICKEN FRANÇAISE, LEMON CAPER SAUCE,
HOMEMADE SPAGHETTI

The Perfect Catch | GF

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

additional 20

Dry-Aged Ribeye | GF, DF

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

additional 25

Dry-Aged Striploin | GF, DF

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

additional 20

A5 Japanese Wagyu | GF, DF

5 OZ KOBE STRIPLOIN, MUSHROOM
CONFIT, BORDELAISE SAUCE

additional 35

The Perfect Pair | GF, DF

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

additional 35

DESSERT

Choice of:

Forbidden Chocolate

BLACKOUT CAKE, AMARENA CHERRIES,
CHOCOLATE SAUCE, CHERRY CREAM

Petals & Cream

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

Berry Love

SERVED WITH PASSIONFRUIT SORBET

**VEGAN & VEGETARIAN MENU
AVAILABLE UPON REQUEST**

