

WAREHOUSE 72

HOUSTON

VALENTINE'S WEEKEND MENU

\$49/ PERSON

Amuse Bouche

Crispy prosciutto, balsamic-fig jam, micro arugula

Add-on

YUKON GOLD POTATO CHIP \$9

Osetra Caviar, crème fraiche, dehydrated onions, chives

First (choice)

FRITTO MISTO

Shrimp, fennel, herbs, roasted piquillo aioli

QUAIL ROULADE

Mushroom duxelles, asparagus, crispy mushrooms, truffle
beurre-blanc

Second (choice)

LOBSTER BISQUE

Ciabbata crouton, chives

WILD GREENS AND STRAWBERRY SALAD

Mixed greens, toasted almonds, strawberries, feta cheese,
balsamic vinaigrette

Entrée (choice)

SEARED DUCK BREAST

Sauteed farro, spinach, wild mushrooms, cherry-port jus

PETITE FILET MIGNON

4 oz. filet, smoked gouda mac n cheese, asparagus, demi-glace

SEARED HALIBUT

Sweet pea and seafood risotto, clams, lobster foam, pea shoots

Add-on

FIRE ROASTED 5 OZ. CARRIBEAN LOBSTER TAIL \$24

Dessert (choice)

WARM CHOCOLATE CAKE

Sea salt caramel gelato, luxardo cherry

MANGO SEMIFREDDO

White chocolate covered strawberry, raspberry coulis