MASRAFFS VALENTINE'S DAY MENU 2023

FIRST

GARLIC SEARED CALAMARI
Oyster mushrooms, shaved red onion, cilantro, soy reduction

POST OAK BABY SPINACH SALAD
Farmstand goat cheese, toasted walnuts, Dora's red onions, garlic vinaigrette

JUMBO LUMP CRAB CAKE
Celery salted avocado aioli, smoked meyer lemon beurre blanc, kennebec crisps

BRAISED WAGYU BUTCHERS CUT MEATBALL
Braised wagyu and Berkshire pork meatball, creamy parmesan polenta

MASRAFF'S WEDGE
Black pepper bacon, marble tomatoes, American blue, garlic ranch

CRAB AND LOBSTER CORN BISQUE
Tarragon pesto, crispy spiced yucca, crème fraiche

ENTREE

DUCK BACON WRAPPED FILET MIGNON
Roasted garlic potato souffle, brown butter chive spaghetti squash, pink peppercorn bordelaise

AUSTRALIAN RACK OF LAMB
Porcini mushroom polenta, brandied parsnips, baby spinach, sauce perigourdine

CRISPY CHICKEN ROULADE
Sweet & sour cabbage, mozzarella cheese, carrots, asparagus, Yukon gold mash, char sui, soy reduction

MAPLE CHILI SEA BASS
Wasabi potato puree, soy glazed crispy brussels sprouts, sesame lime beurre blanc, wakame vinaigrette

DAYBOAT GULF SNAPPER
Jumbo lump crab and mascarpone risotto, lemon asparagus, prosecco reduction

DESSERT

CHOCOLATE FONDANT
Almond Tuile, Crème Anglaise, Vanilla Ice Cream

CARMEL APPLE TART
Puff Pastry, Apple Mousse, Vanilla Ice Cream, Hot Caramel

STICKY TOFFEE PUDDING
Medjool Dates, Caramel, Heath Crumbles, Vanilla Gelato

TONY'S MERINGUE GLACEE
Crispy Meringue, Vanilla Ice Cream, Macerated Berries, Vanilla Whipped Cream

CHEESECAKE MOUSSE
Seasonal Berries, Graham Crumble, Candied Lemon, Honey Tuile