



Valentine's Day Brunch on the Bay

Prix Fixe \$60 Per Person

FIRST

Soup Du Jour

Dock Made Gravlax

Potato Latkes, Chive Emulsion, Capers

Roasted Baby Beets

Whipped Goat Cheese, Fennel, Candied Walnuts, Shallot Vinaigrette

Grilled Romaine Salad

Spiced Greek Yogurt, Petite Greens, Honey Vinaigrette

Albacore Tartare

Thai Green Papaya, Sweet Peppers, Soy Jalapeños, Ginger Emulsion

Steak Tartar

Angus Filet Mignon, Hydro Mache, Sunny Side-Up Quail Egg, Violet Mustard Mayo

Lobster Agnolotti

Shellfish Spicy Cream Sauce, Nasturtium Leaves

Granola and Greek Yogurt

Fresh Seasonal Berries and Honey

SECOND

Brioche French Toast

Toasted Almonds, Apple Wood Smoked Bacon, Vanilla Chantilly

Smoked Salmon Bagel

Horseradish Cream Cheese, Baby Heirloom Tomatoes, Chives

Eggs Benedict

Gravlax or Canadian Bacon, Potato Gratin, Hollandaise

Prime Sirloin

Pommes Frites, Arugula Shallot Marmalade, Bordolaise Sauce

Shrimp and Grits

Bacon Powder, Citrus Salad, Sundried Tomato Pesto

Atlantic Salmon

Sweet Pepper Quinoa Risotto, Asparagus, Lemon Greek Yogurt

Free Range Chicken and Waffles

Panko Fried Chicken, Maple Syrup, Fresh Berries, Hazelnut Whipped Cream

THIRD

Valrhona Chocolate Cake

Or

Macerated Strawberries

Short Bread Crumbles, Basil Cream

Coffee, Soda, Iced Tea \$6, Juice \$6 - \$8 Bloody Mary's \$12, Mimosas & Hibiscus \$10, Beer \$7

A 20% service charge is added to all checks for parties of 6 or more.

Wine Corkage is \$40 per 750ml; limit one bottle per dining reservation.

Thank you for dining at the Dock.