



# SHUCKERS

A FINE SEAFOOD TRADITION

## VALENTINE'S DAY MENU

\$125++ PER GUEST

WITH WINE PAIRING \$165++ PER GUEST

### FIRST COURSE

#### SOURDOUGH BOULE

WHIPPED BUTTER

#### GOAT CHEESE & BEET DIP

#### HALF DOZEN FRESH OYSTERS

HORSERADISH / COCKTAIL SAUCE

STRAWBERRY MIGNONETTE

### SALAD COURSE

#### TENDER GREENS SALAD

MACERATED STRAWBERRIES / SPICED PEPITAS

WHITE BALSAMIC VINAIGRETTE

### ENTRÉE

CHOICE OF:

#### NEW YORK STRIP

WHIPPED GARLIC MASHED POTATOES

CRISPY BRUSSELS SPROUTS / RED WINE REDUCTION

#### CITRUS-CRUSTED KING SALMON

LEMON BUTTER-ROASTED FINGERLING POTATOES

GRILLED ASPARAGUS / WHITE WINE BEURRE BLANC

### SWEET ENDING

#### CARAMELIZED WHITE CHOCOLATE

#### PANNA COTTA

TARRAGON-INFUSED BERRIES / SPONGE TOFFEE