

DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

VALENTINE'S DAY

DINNER MENU

MONDAY FEB 14th

• APPETIZERS •

EAST COAST OYSTERS habanero hot sauce, apple mignonette	6/\$21 12/\$42
SHRIMP COCKTAIL	4pcs \$45
BEEF CARPACCIO arugula, shaved Parmesan, truffle oil	\$27
BREADED ESCARGOT garlic, Pernod butter	\$22
BAKED FETA phyllo pastry, sesame seeds, honey	\$18
TEMPURA CAULIFLOWER BITES kalbi dressing	\$18

• SOUP & SALADS •

CREAM OF WILD MUSHROOM & THYME SOUP Goat cheese crostini	12
CAESAR SALAD	16
KALE & BRUSSELS SPROUTS green apple, parmigiano, dried cranberries, almonds, apple cider vinaigrette	18

• PASTA •

SHRIMP TAGLIATELLE concasse tomato, sea asparagus, tarragon, lemon butter emulsion	39
VEGETARIAN PAPPARDELLE sautéed mushrooms, sun-dried tomato, goat cheese, spinach, pesto cream sauce	28

• MAINS •

8OZ. FILET MIGNON (bacon wrapped) with a jumbo sautéed garlic shrimp, dauphinoise potato	75
16OZ. VEAL CHOP on a roasted herb gnocchi, blue cheese, arabiata sauce	64
PAN SEARED HALIBUT bok choy, dashi broth, taro root	52
STUFFED CHICKEN BREAST smoked applewood cheese, wrapped in prosciutto, sweet potato medallion, port thyme jus, sautéed radish, pearl onion	43

• SHAREABLES •

CHATEAUBRIAND BOUQUETIERE	175
HERB & MUSTARD RACK OF LAMB Parmesan polenta cake, roasted peppers, balsamic glaze	125
SEAFOOD PLATTER lobster tail, king crab, shrimp, scallops, aspara- gus, broccolini	210

• DESSERT •

CHOCOLATE HAZELNUT TORTE	14
BAKLAVA CHEESECAKE	15

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hospitality group