



VALENTINE'S DAY 2019 MENU

Happy Valentine's Day from the Staff of Richardson's

STARTERS

SWEDISH STEAK TARTAR pickled beets, horseradish, capers and preserved egg yolk

DEVILED CRAB CAKE spicy remoulade and celery root salad

THAI RED CURRY LOBSTER BISQUE coconut milk, lemongrass and lime

SWEET POTATO AND GINGER SOUP

COCONUT MILK POACHED SHRIMP COCKTAIL pineapple sambal

ROMANCE RIVER OYSTERS, MA. passionfruit pink peppercorn mignonette

SALADS

CAESAR parmesan and garlic croutons

MIXED GREENS balsamic vinaigrette

BABY ARUGULA strawberries, chevre, candied pecans and strawberry vinaigrette

R.I.C.H.A.R.D.S.O.N.S. SALAD

ENTRÉES

BEEF TENDERLOIN potato gratin and tomato bearnaise

DRY AGED NY STRIP STEAK mashed potatoes and smoked paprika butter

RACK OF LAMB meyer lemon couscous and tomato mushroom ragout

MAPLE LEAF FARMS DUCK BREAST hazelnut spaetzle, braised red cabbage and raspberry gastrique

DRY SEA SCALLOPS Valentine's grain mix and bacon chile jam

NOVA SCOTIA HALIBUT fingerling potato-roasted red pepper salad and chipotle red pepper vinaigrette

ARTICHOKE TRUFFLE GNOCCHI artichokes, greens, parmesan and truffle butter

add cold water butter poached lobster tail to any entree +\$25

DESSERTS

PAVE D'AMOUR sponge cake, chocolate ganache, Grand Marnier and coffee buttercream

CHOCOLATE FILLED RED VELVET CAKE cream cheese frosting and chocolate sauce

BANANA CREAM CHEESECAKE graham cracker crust and chocolate-caramel sauce

CLASSIC CREME BRULEE vanilla bean

CINNAMON ICE CREAM AND CHERRY SORBET chocolate cookie

\$68 per person