

# VALENTINE'S DAY AT THE RIGGSBY

## \$85 PRIX FIXE MENU

### FIRST COURSE

choose 1

#### SMOKED SALMON TARTINE

lemon creme, dill, caper

#### BEEF TARTARE

truffle cheddar, chive emulsion, lavash cracker

#### ROASTED CAULIFLOWER SOUP

chestnuts, sage

#### BEEF & GOAT CHEESE SALAD

citrus, pistachio, arugula

#### MARYLAND CRAB BEGINETS

malt vinegar aioli

#### OYSTERS ROCKEFELLER

spinach, garlic, bacon



### SECOND COURSE

choose 1

#### ROHAN DUCK BREAST

confit duckleg dirty rice, winter spiced jus

#### LOBSTER RAVIOLI

fennel, tomato, basil

#### FILET MIGNON

twice baked truffle potato, grilled asparagus,  
au poive sauce

#### PORCHETTA

grilled endive, pee-wee potato,  
escobech tomato

#### RED WINE RISOTTO

black truffle, oyster mushroom, parmesan

#### DOVER SOLE

cauliflower, brown butter puree, crispy  
brussels, smoked trout roe, ver jus grapes



### DESSERT

#### CREME BRULEE

berries

#### CHOCOLATE CAKE

mascarpone crumble, vanilla ice cream

#### ASSORTED ICE CREAMS & GELATOS

\* Contains raw or undercooked food products.