



Valentine's Dinner at Desmond's*



Executive Chef Michael Krey

First Course (Choose one)

PANKO CRUSTED CRISPY RED BEET AND GOAT CHEESE CROQUETTES

Drizzled with a maple chili dressing

TWIN BURRATA AND CITRUS SALAD

Slices of moro and naval oranges and ruby red grapefruit topped with Arcadian mix, crushed pistachio and finished with balsamic reduction and extra virgin olive oil

SHRIMP SUMMER ROLLS

Vermicelli noodles, mango slices, mint, finely shredded purple and Napa cabbage, carrot and baby shrimp rolled up in rice paper served with spicy peanut sauce

STRAWBERRY AND BIBB LETTUCE SALAD

With pomegranate seeds and crumbled feta served with creamy herb dressing soy

Second Course (Choose one)

CRAB STUFFED SOLE

Roasted beet risotto, baby carrots, crispy leeks, tomato beurre blanc

PROSCIUTTO WRAPPED TUSCAN CHICKEN

Stuffed with fontina cheese, spinach and sundried tomato, creamy whipped potatoes, vegetable ribbons, lemon cream sauce

SURF & TURF (+\$10)

Char grilled New York strip and shrimp, caramelized onion confit, Duchess parmesan and herb Yukon gold potato, grilled jumbo asparagus sherry cream

FRENCHED CRISPY BREADED PORK MILANESE

Topped with a blistered cherry tomato and garlic compote, parmesan creamy mascarpone polenta and broccolini

BLACK SQUID INK STRIPED LOBSTER RAVIOLI

Finished with a truffle herb butter topped with sliced cherry tomatoes and more chunks of poached lobster meat

SEAFOOD RISOTTO

Shrimp, mussels, clams and squid gently cooked in saffron risotto with chorizo and manzanilla olives finished with herbs

Third Course (Choose one)

TBA

\$59.95*

*per person
+ tax & gratuity*

*\$50 Deposit Required
when reserving



DESMOND'S

AT EAST WIND

Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.