

VALENTINE'S  
*Meat & Three*  
LRG PROVISIONS  
FEB. 14

Menu One \$16

**CHOOSE YOUR PROTEIN**

CHICKEN MILANESE *with Aji Verde*  
PAN-FRIED NC CATFISH *with Creole Shrimp Sauce*

**CHOOSE YOUR THREE SIDES**

*Apple-pasilla chile braised collard greens / Green bean almondine / Sharp cheddar & roasted corn soufflé*  
*Cotija caesar salad with fried capers & pasilla chile croutons / Coconut whipped sweet potatoes / Three cheese mac n' cheese*

Menu Two \$26

**CHOOSE YOUR PROTEIN**

PECAN DILL CRUSTED SALMON *with spanish style salsa verde*  
PRIME RIB *with charred onions & roasted shiitake mushrooms*

**CHOOSE YOUR THREE SIDES**

*Asparagus & goat cheese tart / Swiss chard soufflé / Duck fat mashed yukon gold potatoes*  
*Rosemary roasted parsnips & celery root / Charred fennel & orange salad with buttermilk dressing*  
*Caramelized brussels sprouts with chevre fondue*

**APPETIZERS**

Additions

**DESSERTS**

SMOKED SALMON DIP *with fried capers, pickled red onions & grilled Independent bread...\$8*

POACHED PEAR & WALNUT CROSTINI *with whipped goat cheese & apple cider reduction...\$5*

ANISETTE STEAMED PEI MUSSELS *with charred fennel, cherry tomato & a hint of cream...\$12*

PASTRAMI CURED DUCK BREAST TARTINE *with brussels sprout kraut & russian dressing...\$9*

DARK CHOCOLATE GANACHE CAKE *with red wine caramel sauce...\$7*

PINK GRAPEFRUIT SORBET *with champagne sabayon & almond lace cookie...\$5*

AMBROSIA UPSIDE DOWN CAKE *with coconut custard sauce...\$6*

SWEET TEA PANNA COTTA *with candied lemons...\$6*