

OSAGE RESTAURANT

Valentine's Day Menu

2/14/2020

\$85

Amuse Bouche

Chef's Gift

First Course *choose one:*

Baby Beet and Goat Cheese Salad

Wild Arugula | Toasted Walnuts | Honey Vinaigrette

Roasted Mushroom Soup

Forest Mushrooms | Truffle Crème Fraiche

Sharing Course *choose one:*

Fresh Shucked Oysters

Pickled Fresno Chili | Champagne & Orange Mignonette

Bison Fondue

Charred Baguette | Roasted Tomato

Third Course *choose one:*

28 Day Aged Filet

Whipped Potato | Braised Greens | Cabernet Jus

Hickory Roasted Lamb

Goat Cheese Polenta | Poached Figs | Sherry Jus

Glazed Salmon

Corn Puree | Crispy Brussels Sprouts | Local Honey

Porterhouse for Two

Roasted Root Vegetables | Crispy Fingerling Potato | Peppercorn Cream

Fourth Course *choose one:*

Chocolate Covered Strawberry Bomb

Sugar Cookie | Dark Chocolate Mousse | Strawberry | Chocolate Ganache | Croquants

Lavender Salted Caramel Cake

Vanilla Cake | Lavender Swiss Buttercream | Salted Caramel Sauce | Candied Lavender Flower

Red Velvet Cheesecake

Graham Cookie Crust | Vanilla Cheesecake | Red Velvet Swirl | White Chocolate Ganache
Raspberry French Macaron

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS **

Special thanks to:

Ozarks All Seasons | Terrell Creek Farm | Rockbridge Trout

OSAGE RESTAURANT

Celebrate Valentine's Day Menu

Available 2/12, 2/13 and 2/15

\$59 per person

Starters

Choose one

Caesar Salad

Romaine, Pecorino, Herb Crouton, Marinated Anchovy

House Green Salad

Poached Pears, Pecans, Cranberries, Terrell Creek Goat Cheese, Maple Dijon Dressing

Elk Soup

Kale, Parmesan cheese, Potatoes

Entrees

Choose one

28 Day Aged 8oz Filet

Sunchoke, Black Truffle, Roasted Root Vegetables, Cabernet Jus

Brown Sugar Glazed Salmon

Mushroom Risotto, Fall Squash, Asparagus, Fontina, Sorghum Vinaigrette

Red Wine Grilled Chicken

Parsnip, Crispy Brussle Sprouts, Pancetta, Malbec Jus

Dessert

Lavender Salted Caramel Cake

Vanilla Cake, Lavender Swiss Butter Cream, Salted Caramel Sauce, Candied Lavender Flower

Flourless Chocolate Cake

Pomegranate Mousse, Chocolate Sauce, Crushed Pomegranate Seeds

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