



OSAGE
RESTAURANT
AT
TOP OF THE ROCK

Valentine's Day

4:00pm—9:00pm

\$85 per person

Amuse Bouche

Strawberry and Brie en Croute

Triple Cream Brie | Vanilla Bean Poached Strawberries | Puff Pastry

Appetizer Duo

French Onion Soup

Caramelized Onions | House-made Crème Fraiche | Charred Baguette
Gruyère and Parmigiano-Reggiano

Citrus and Fennel Salad

Mixed Greens | Orange Supremes | Shaved Fennel | Pecorino
Candied Hazelnuts | Blood Orange Vinaigrette

Choice of Entrée

28 Day Aged Prime Filet

Duck Fat and Thyme Pommés Anna | Onion Soubise
Charred Asparagus | Four Roses Whiskey Demi

Truffle Polenta "Lasagna"

Black Truffles | Charred Tomato Ragu | Herbs de Provence
House-made Ricotta Cheese | Parmigiano-Reggiano

Herb and Pistachio Roasted Lamb Rack

Black Garlic Polenta | Terrell Creek Farms Chèvre
Piquillo Pepper Coulis | Grilled Asparagus

Chilean Sea Bass

Soy Braised Baby Bok Choy | Forbidden Rice | Smoked Coconut Mousse
Bacon Powder | Carrot and Ginger Puree

Cheddar Biscuits, Parker House Rolls, and Herb Butter

Dessert Duo

Warm Chocolate Molten Cake

Whipped Cream | Macerated Berries | Vanilla Bean Ice Cream

Chocolate Covered Strawberry Bomb

Chocolate Cake | Strawberry Mousse | Chocolate Ganache