



OSAGE
RESTAURANT

or AT

TOP OF THE ROCK

Valentine's Day

4-Course Menu | \$110 per person

Wine Pairing+ \$75 per person

4:00 p.m.— 8:00 p.m.

Appetizer *choice of:*

Chili Braised Short Rib

Charred Baguette | Burrata Cheese | Mushroom Veloute
Saldo by Prisoner, California—Zinfandel 24

Citrus Poached Shrimp Cocktail

Smoked Cocktail Sauce | Tarragon and Citrus Gremolata
Cakebread Cellars, Napa Valley, 2019—Sauvignon Blanc 15

Soup or Salad *choice of:*

Duck and Wild Rice Soup

Duck Confit | Caramelized Onions | Thyme
King Estate, Willamette Valley, 2019— Pinot Gris 15

Strawberry and Hazelnut Salad

Mixed Greens | Vanilla Bean Macerated Strawberries
Terrell Creek Goat Cheese | Toasted Hazelnuts | Nutella Vinaigrette
Rodney Strong Rosé of Pinot Noir, Russian River Valley, 2018— Pinot Noir 15

Entrée *choice of:*

Chilean Sea Bass

Shaved Fennel and Citrus Slaw | Preserved Lemon Green Beans
Candied Radishes | Wild Rice | Champagne Beurre Blanc
Far Niente, Napa Valley, 2018—Chardonnay 18

****28 Day Aged Filet**

Crispy Fingerling Potatoes | Onion Soubise | Charred Broccoli Rabe
Brown Butter Powder | Rosemary Bordelaise
Belle Glos Las Alturas, Santa Lucia Highlands, 2019—Pinot Noir 25

Black Truffle and Ricotta Ravioli

Truffle and White Wine Cream | White Soy Roasted Mushrooms | Fried Leeks
Guajillo Chili and Black Garlic Braised Baby Kale
Caymus Grand Durif Syrah, Suisun Valley, 2018—Petite Syrah 25

Dessert *choice of:*

Blood Orange Panna Cotta

Mascarpone | Blood Orange Gelée | Rose Tea | Whipped Cream | Candied Citrus
Robert Mondavi Moscato D'Oro, Napa Valley, 2015—Muscat Camelli 15

Strawberry and Cream Cake

Vanilla Bean Sponge Cake | Strawberry Jam | Berry Crumb | Mousseline Cream
M. Chapoutier Banyuls Vin Doux Naturel, France, 2003 —Grenache 12

Chocolate Almond Torte

Dark Chocolate Ganache | Almond Custard | Cherry Compote | Cocoa Dusted Almonds
Villa M Rosso, Italy— Brachetto 12