

# OSAGE RESTAURANT

## VALENTINE'S DAY DINNER

Wednesday February 14th, 2024

\$118 per person

### Chef's Taste

*A gift from the Chef to start your meal*

### FIRST COURSE

*Choice of*

#### Lobster Bisque

*maine lobster, brandy truffle cream, chive*

#### Elk Soup

*elk sausage, kale, potato, parmesan*

### SECOND COURSE

*Choice of*

#### Grilled Mission Fig Salad

*greens, brie, sugared marcona almonds, lemon balsamic vinaigrette, balsamic glaze*

#### Roasted Winter Panzanella

*beet medley, arugula, goat cheese, date vinaigrette, grilled bread*

### THIRD COURSE

*Choice of*

#### 8oz. Beef Tenderloin\*

*truffled potato, charred leeks, black garlic demi-glace*

*Oscar Style add \$25*

*lump blue crab, asparagus, hollandaise*

#### Wood-Fired Rack of Lamb\*

*black garlic mint chimichurri, romesco, ancient grains, glazed carrots*

#### Forest Mushroom Braised Game Hen

*parsnip puree, charred broccolini, sherry jus*

#### Cognac and Lobster Ravioli

*maine lobster, comté cheese, asparagus, spinach, heirloom tomatoes, truffle cream*

#### Mushroom Lasagna

*mushrooms bolognaise, porcini bechamel, herbed ricotta, mozzarella, parmesan*

### Enhancements to Share

**48oz Wood Fired Kankan add \$85**

**Pitt-grilled 2-pound Main Lobster add \$85**

### FOURTH COURSE

*Choice of*

#### Strawberry White Chocolate Mousse (GF)

*white chocolate short crust crunch, tonka bean mousse, strawberry sauce, dehydrated strawberries*

#### Triple Chocolate Tart

*almond crust, milk chocolate cremieux, dark chocolate crumbles, whipped white chocolate ganache*

\*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness  
Menu items availability and pricing are subject to change with out notice.