



Love is in the air!

3 course Prix Fixe menu \$55 per person +tax +20% staff gratuity

◆ A LA CARTE STARTERS ◆

Marinated Shrooms & Festive Olive Sauté \$12

citrus peel | fresh thyme | crimini mushroom | golden balsamic | grilled bread

Fire Kissed Broccolini \$12

sweet chili | open flame grilled broccolini | toasted almonds | goat cheese

Twice Cooked Octo \$16

grilled spanish octopus | toasted coconut cream | passion fruit | baby purple chips | cilantro

The "Cutie" Chicken Pops \$13

lightly fried chicken wings | bourbon chili glaze | quick pickled cucumber | buttermilk crème

Spanish Manchego & Truffle Fries \$11

freshly shaved manchego cheese | basil aioli | white truffle oil

Poppyseed Crusted Albacore \$16

lightly seared albacore | avocado puree | watercress | paprika oil | citrus segment



◆ FIRST COURSE ◆

DSRT House Salad

wild mixed greens | shaved fennel | strawberry |
feta cheese | pine nuts | house vinaigrette

Roasted Beet and Coconut Bisque

garnished with confit oil & pistachio *dairy free

DSRT Caesar Salad

romaine hearts | crisp white anchovy |
spanish pumpkin seeds | grilled parmesan toast

Club Classic Salad

baby gem lettuce | prosciutto | fried capers |
blue cheese | pickled fresno chiles | baby
tomatoes | smoked tomato dressing