



◆ VALENTINE'S DAY SPECIALS ◆

Roasted Trumpet Mushrooms \$17

sweet potato soubise | cognac cream sauce | hearts of fire

Slow-braised Osso Bucco \$42

pink peppercorn & pimento gravy | manchego white polenta | smoked heirloom carrots

Chocolate Covered Strawberries \$12

◆ DC ENTREES ◆

Crispy Skin Branzino \$32

European sea bass | toasted romesco sauce | watercress | grilled lemon | roasted cauliflower

Hibiscus & Seared Maine Scallops \$30

fresh scallops | white polenta | hibiscus puree | crispy leeks | amaranth | charred wood oil

DSRT Club Jamba \$24

prawns | andouille sausage | sweet cajun broth | toasted tomato rice | scallions

Mint & Pimento Lamb Chops \$39

cinnamon pimento rubbed New Zealand lamb | golden potato mash |

black kale | creamy mint-churri

Half "Red" Chicken \$28

annatto marinated free range boneless chicken | grilled squash | grilled scallion |

red butter sauce

Certified Black Angus Steak \$38

8oz filet mignon | roasted cremini mushrooms | shishito peppers |

yukon mash potatoes | spiced demi-glaze

Land & Sea \$48

split lobster tail | beef tenderloin medallions | purple cauliflower | wilted spinach |

pinot noir & brown butter sauce

Chef James' Pasta Special \$ MRKT

a seasonal creation | Please ask your server

◆ SIDES ◆

Roasted Vegetable Medley \$10

squash | mushroom | cauliflower

Side Green Salad \$10

Golden Potato Mash \$10

Charred Broccolini \$10

Toasted Tomato Rice \$10

Half Baked Potato \$12

bacon | butter | creme |
white cheddar | green onion

Crispy Brussel Sprouts \$10