

PELICAN GRILL & BAR

WEDNESDAY, FEBRUARY 14, 2024 | 5:30 PM - 9:30 PM



AMUSE

CREME FRAICHE PANNA COTTA \$26

osetra caviar | chive

FROM LOCAL GARDENS

WHITE ASPARAGUS SILK \$33

au truffe noire | crispy flower garden

HEARTS ON FIRE \$28

rocket | pistachio | fraise | cold smoked chevre | pink beet
freeze dried manuka honey

MAINS

MOULARD DUCK BREAST \$79

cognac gelee | salsify | raspberry | jus

BLACK COD \$76

heart of artichoke | fennel veloute' | sweet spice herbs | huile rouge

SURF & TURF \$115

petite wagyu filet | 4 oz. lobster tail | asparagus | luscious bernaise

DESSERTS

MATCH-A MADE IN HEAVEN \$27

strawberry tiramisu | ladyfinger | mascarpone

APPLE OF MY EYE \$27

bittersweet chocolate | raspberry lychee rose | pistachio

VALENTINE'S DAY A LA CARTE



Pricing excludes additional alcohol, tax & service charge. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.