

PELICAN GRILL & BAR

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



TEASE

CREME FRAICHE PANNA COTTA

osetra caviar | chive

champagne, billecart salmon, brut, fr

TASTE

Choose One

WHITE ASPARAGUS SILK

au truffe noire | crispy flower garden

- or -

HEARTS ON FIRE

rocket | pistachio | fraise | cold smoked chevre | pink beet

freeze dried manuka honey

gaja, ca'marcanda, vistamare, toscana igt, it - or - pinot grigio, scarbolo ramato, it

SAVOR

Choose One

MOULARD DUCK BREAST

cognac gelee | salsify | raspberry | jus

- or -

BLACK COD

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

- or -

SURF & TURF

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

barbaresco, produttori del barbaresco, docg, it

- or -

domaine georges glentenay, volnay 1er cru, burgundy, fr

INDULGE

Choose One

MATCH-A MADE IN HEAVEN

strawberry tiramisu | ladyfinger | mascarpone

- or -

APPLE OF MY EYE

bittersweet chocolate | raspberry lychee rose | pistachio

ben rye passito di pantelleria, sicily, it

\$170 per person | wine pairing +\$95**

A LA CARTE ADD-ONS

PETITE SEAFOOD TOWER +\$135

new zealand mussel | oyster | prawn | crab | lobster

lemon | horseradish | cocktail | mignonette

30G CAVIAR FOR 2 +\$225

blini | egg | shallot | chive | creme fraiche

WHOLE LOBSTER +MARKET PRICE

VALENTINE'S DAY DINNER



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.