



BLISS

February 14, 2019

HAPPY VALENTINE'S DAY!

\$75/person

Optional wine pairing \$30.00 per person

FIRST COURSE

Choice of:

Corn Tempura, Cotija cheese, queso fresco, lime, chili lime mayonnaise

Japanese Hamachi sashimi tostadas, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa

Crispy oyster "sliders", candied applewood bacon, sautéed spinach, buttermilk chive biscuits, brown butter hollandaise

Brown sugar cured soy glazed Kurabuta pork belly, kimchee, Bliss bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame ginger slaw, soy glazed cashews (contains fish sauce)

Apple salad, Granny Smith, Gala, Ambrosia, Pink Lady, grapes, crispy quinoa, taleggio cheese, apple dressing

Baby wedge salad, Maytag bleu cheese, candied applewood bacon, celery, tomatoes, roasted shallot vinaigrette, buttermilk onion rings

Lobster bisque, porcini oil, crème fraiche, truffle "caviar"

Contaldi Castaldi Brut Rosé, Franciacorta, Italy, NV

SECOND COURSE

Choice of:

VEGAN PLATTER

Roasted cauliflower steak, broccolini, avocado puree, blanched cherry tomato with togarashi, asparagus, grilled zucchini & squash, sautéed mushroom and white bean puree, roasted red beet salad, spinach quinoa with grapes & strawberry lemon vinaigrette

GEORGES BANK SEA SCALLOPS

Seared sea scallops, white cheddar grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc

REDFISH w/LOBSTER

Pan seared redfish and lobster, squid ink risotto, English peas, romesco sauce, crispy bouquerones saffron citrus beurre blanc

WILD BOAR

Yellow chanterelle & oyster mushrooms, taleggio polenta

SHORT RIBS

Braised beef short ribs, garlic mashed potatoes, chanterelle mushrooms, honey glazed carrots, red wine glazed pearl onions, snow peas, English peas, jus

BEEF TENDERLOIN

Pan seared Texas grown prime beef tenderloin, tri-color herb roasted parmesan potatoes, white and green asparagus, au poivre sauce

Add a butter poached Maine lobster tail to any entree (30.00 supplement)

Domaine Delaporte Sancerre, France, 2017/Navigator Cabernet Sauvignon, Napa, California, 2015

THIRD COURSE

Choice of:

Flourless chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, bourbon caramel sauce

Goat's milk cheesecake, pistachio shortbread crust, huckleberry merlot sauce, pistachio brittle

Orange Grand Marnier vanilla crème brulee, chocolate dipped strawberries

Housemade vegan sorbet: a selection of seasonal flavors, berries & fruit

Pedro Ximenez Sherry/Felice Moscato d'Asti, Italy

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
NO split plates, \$30.00 corkage service per bottle, 20% gratuity will be added to parties of 6 and more

Mark & Lisa Bliss, Proprietors

Tony Hernandez

Dorian Mills

Samuel Castillo

Chef de Cuisine

General Manager

Manager/Maitre d'hôtel