



# MAVERICK

## *Valentines Day 2021*

### AMUSE BOUCHE

#### *Starter*

##### SUPPLEMENTAL OFFERINGS

#### **SELECTION OF EAST COAST OYSTERS**

with chef's selected accoutrement

**6 / \$20**

#### **SASHIMI OF HAMACHI**

cucumber, serrano, cilantro & lime

**\$18**

#### *Salad*

#### **LOBSTER AGNOLOTTI**

Sauce Americaine

#### **BUTTER LETTUCE**

champagne vinaigrette

#### **BEET GAZPACHO**

cucumber, dill & creme fraiche

#### **ROASTED CAULIFLOWER**

harissa, chickpea, yogurt, cumin & paprika

#### *Entree*

#### **SAUTEED LINE CAUGHT FLOUNDER**

diced celery, onion carrot, fennel with vermouth butter sauce

#### **ROASTED COQUELET AU POIVRE**

buttered baby carrots & fines herbs

#### **SAFFRON RISOTTO WITH FORREST HARVESTED MUSHROOM**

arugula, pine nuts & parmesan

#### **GRILLED 44 FARMS NEW YORK STEAK**

potato pave, asparagus and sauce bordelaise

#### *Dessert*

#### **CHOCOLATE FONDANT WITH RASPBERRY GELATO**

#### **PARIS BREST**

pate a choux and praline flavored cream

#### **LEMON CURD TART**

strawberry meringue

**\$65 PER PERSON**

**\$45 PER PERSON WINE PAIRING**