

# Valentine's Day at The Alchemist & Barrister

## Appetizers

### **Crispy Calamari**

roasted corn salsa . charred tomatoes . cilantro-lime poblano drizzle

### **The Captain's Drunken Shrimp**

dark rum . lime . orange juice . ginger . timbale of rice

### **Hand Rolled Mozzarella Cheese**

stuffed with black olives and oven dried plum tomatoes . extra virgin olive oil .  
chiffonade of basil

### **Tastings of Oysters**

champagne mignonette . horseradish cream

## Soup du Jour

### **Lobster Bisque**

poached lobster medallion . tarragon oil

## Salads

### **Caesar**

romaine . foccacia crostini . parmesan reggiano  
Prosciutto di parma

### **Nature Valley Greens**

roasted beets . wild mushroom . goat cheese butter  
Truffle vinaigrette

## Entrees

### **Wok Seared Shrimp & Scallops**

asian vegetables . sticky rice . crab spring roll . orange-ginger jus

### **Vegetable Paella**

eggplant . portabello mushroom . chickpeas . peppers . fennel . shallots . saffron . brown basmati rice topped with crispy tofu

### **Chicken Pot Pie**

flaky crust . creamed chicken . leeks . carrots . potatoes . fresh thyme

### **Olive Oil Poached Halibut**

tomato braised with capers, olives and basil . saffron turned potatoes

### **Grilled Filet Mignon & Butter Poached Lobster**

yukon gold chive potato cake . asparagus . black truffle sauce

### **Muscovy Duck Breast**

black pepper risotto . bouquetiere of vegetables . merlot sauce



RESTAURANT & PUB

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