



LIBATIONS

KITCHEN & BAR

EXECUTIVE CHEF MICHAEL WATSON / LIBATIONSCLT.COM

Valentine's Dinner

\$35 per person

FIRST COURSE CHOOSE ONE

OYSTERS AND CRACKERS*

champagne mignonette / shallots / meyer lemon

ROASTED BEET SALAD

shaved fennel / chevre / warm farm egg

STEAK TAR-TAR*

beef marrow / ricotta salata / crusty bread

KUMQUATS & DUCK

confit / myers rum / toasted nuts / rosemary

POACHED PEAR

maytag blue / crème fraiche / pistachio

SECOND COURSE CHOOSE ONE

RABBIT SADDLE

celery root puree / braised cabbage / pork belly lardon / dark chocolate demi

OXTAIL

beef cheeks / wild mushrooms / sunday gravy / tortellini / pinot reduction

POTATO GNOCCHI

crab / preserved lemon / heirloom tomatoes / thyme / butter

MONKFISH

baby spinach / vanilla poached crab / crème fraiche risotto

CONFIT OF DUCK LEG

sage turnips / sunchoke / black truffle risotto

THIRD COURSE CHOOSE ONE

MILK CHOCOLATE CAKE

maple / caramel

COCONUT CAKE

lemon custard / toasted coconut / malibu rum/ butterscotch

TOFFEE PUDDING

sautéed pears / dried fruit

FIND US ON



*This item contains raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A gratuity of 18% will be added to groups of 6 or more.

Any coupons, certificates, or any other additional promotions will not be accepted for Valentine's Day menu.