



**RED OWL
TAVERN**

Valentine's Day

♥ ♥ ♥ ♥ ♥ ♥ ♥ \$68 pre-fixe ♥ ♥ ♥ ♥ ♥ ♥ ♥

FIRST COURSE

WHIPPED RICOTTA CHEESE Preserved Kumquat | Sourdough | Jacobsen's Rosemary Sea Salt \$15

SECOND COURSE

CHOICE OF ONE

HEIRLOOM BEET SALAD Cara-Cara Oranges | Whipped Ricotta | Caramelized Walnuts \$15

FRIED CAULIFLOWER Whipped Feta | Mint | Long hot Schug \$16

CRISPY BRUSSELS Cilantro | Mint | Crispy Shallots | Toasted Sesame Vinaigrette \$16

FRENCH ONION BISQUE Crème Fraiche | Crispy Shallots | Chives \$16

GRILLED OCTOPUS Farro Verde | Preserved Lemon Labne \$22

TUNA TATAKI Enoki Mushrooms | Citrus Dashi-Shoyu \$23

THIRD COURSE

CHOICE OF ONE

BRAISED WAGYU BRISKET *WESTHOLME FARM - QUEENSLAND AUSTRALIA* San Marzano Tomato

Parmesan Polenta | Italian Salsa Verde \$32

SCALLOPS "Chowder" Risotto | Little Neck Clams | Smoked Bacon Lardons | Lemon Brown Butter \$35

CIDER GLAZED SALMON Red Wine Braised Lentils | Melted Cipollini \$29

SURF N TURF (+\$15 SUPPLEMENT) Prime NY Strip | Brown Butter Garlic Prawns

Crispy Fingerlings | Mushroom Conserva \$48

LAMB RAGOUT Potato Gnocchi | Mint | Garlic Breadcrumbs | Olive Oil \$30

"CHICKEN FRIED" CORNISH GAME HEN Black Garlic Honey | Urfa Ranch

Potato Puree | Arugula + Herb Salad \$28

BUTTERNUT SQUASH "CACIO E PEPE" Pecorino Romano | Cracked Pepper | Crispy Sage \$25

FOURTH COURSE

CHOICE OF ONE

ROSE PISTACHIO OPERA CAKE Pistachio Jaconde | Raspberry Whipped White

Chocolate Ganache | Rose Italian Buttercream \$15

PASSION FRUIT CHOCOLATE MOUSSE DOME Bavarian Chocolate Mousse

Dark Chocolate Glaze | Gold Leaf \$15

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Please advise your server of any food allergies prior to ordering.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk



RED OWL TAVERN
433 CHESTNUT ST
PHILADELPHIA, PA 19106

**A 2% CULINARY SERVICE CHARGE GOES TO THE KITCHEN STAFF - NO PORTION OF THIS SERVICE CHARGE IS DISTRIBUTED TO THE SERVICE STAFF