



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



RED OWL TAVERN
433 CHESTNUT ST
PHILADELPHIA, PA 19106