



February 6, 2018

No Plans for Valentine's Day? These Restaurants Can Help



La Sirena

At La Sirena, diners have a choice to either dine at the bar room or the dining room. In the dining room, the restaurant offers 4 courses, \$72/person, exclusive of tax and any gratuity. In The Bar Room - a la carte service.

Course 1: Artichokes two ways, fried twice in the Jewish tradition, braised in the Roman tradition; Thin slices of portobellos draped over truffled mascarpone; Savory bomboloni filled with parmigiano reggiano to pair with prosciutto di parma or jamon Iberico.

Course 2: Tastes of two pastas served tableside. Think inside-out cacio e pepe; Spaghetti with caviar; cavatelli in a rich heritage pork ragu; goat cheese ravioli and crispy goat confitura.





The Osprey

Melissa Horn

The Osprey's executive chef Michael Oliver has prepared a special Valentine's Day prix fixe menu for \$95/person. Menu highlights include a cavatelli with roasted chestnuts, tuscan kale, pecorino, and parsnip; lobster thermidor with baby leeks, cognac, gruyere, and toasted bread crumbs; berkshire pork duo with braised belly, pancetta wrapped tenderloin, and heirloom grits; and profiteroles served with chocolate cremeux and vanilla mascarpone. Valentine's Day specials will also be offered throughout the weekend.



Scampi

Evan Sung

Executive chef PJ Calapa will offer a three-course prix-fixe menu, priced at \$85/person. Scampi's Valentine's Day menu consists of two savory choices from the crudo, vegetable, grilled, and pasta sections. This includes signature dishes such as tuna acqua pazza, delicata squash with burrata and kale pesto, branzino with cipollini onions and calabrian chilies, and mafaldini "Scampi." Guests will also have the choice of one dessert such as cannolis with chocolate chip ricotta cream or panna cotta with honey custard, pinenuts, olive oil and apple granita. Each diner will also be given a lemon mascarpone cake to go!





Morimoto

Jon Grado

Special Valentine's Day offerings include dinner and dessert for two, highlights from the menu include duck from executive chef Cassidy Hallman as a main course, priced at \$85 and a dark chocolate mousse (chocolate pearls, raspberry crumble & a sesame tuille) from pastry chef Natsume Aoi for \$24.



Indian Accent

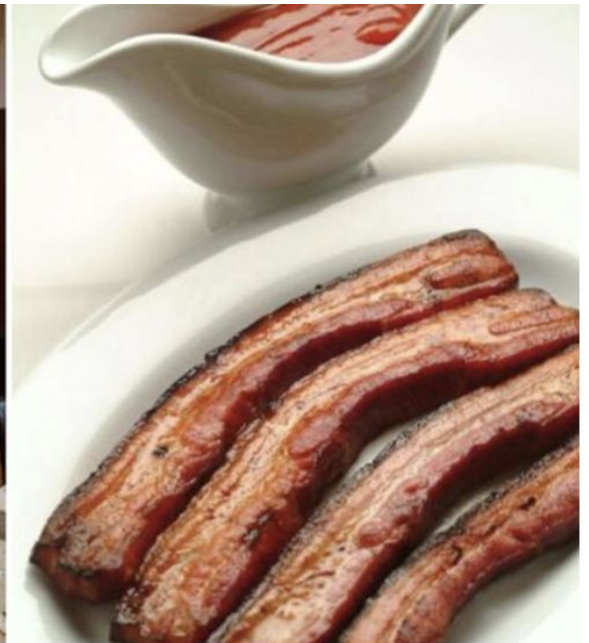
Christopher Villano

Indian Accent will offer a special five-course menu priced at \$125/person, which includes such options as crab claws with butter-pepper-garlic and cauliflower, beef tenderloin with bakarkhani, potato and fenugreek cheela and makhan malai with saffron milk, rose petal jaggery brittle, almonds.



Tiny's

Executive Chef Alejandro Bonilla is serving up a special Valentine's Day prix fixe "Love Story" menu for \$68 per person with a wine pairing option for an additional \$35 per person. Menu highlights include a crudo of oysters and caviar for the table; grilled bourbon quail with hearts of fire, roasted shallots, and hibiscus agridulce; roasted lamb lollipops with purple potato, Mint gremolata, sherry, and fennel pollen; handmade pappardelle with porcini Mushrooms, roasted cippolini onions, and lemon-thyme butter; and a warm chocolate cake with manchego pineapple ice cream and fleur de sel caramel.



Benjamin Steakhouse Prime

\$99 Prix Fixe Menu with steakhouse classics such as sizzling canadian bacon, blue point oysters, NY Strip Loin, bone-in rib eye steak, and a special "love and passion heart cake" (vanilla pound cake, fresh strawberry mousse, strawberry cremeux) for dessert.