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VALENTINE'S CELEBRATION 4 COURSE PRIX-FIXE MENU

1ST COURSE

Parmesan Reggiano Arancini

Saffron Risotto Fritters, Mediterranean Olive Tapenade, Roasted Red Pepper Coulis

Ahi Tuna Tartare

Yuzu Soy Dressing, Cucumber, Radish, Avocado, Sesame Seed, Rice Crackers

Yukon Gold Potato Gnocchi

Roasted Wild Mushrooms, Tomato Confit, Toasted Pine Nuts, Parmesan, Beurre Blanc

Lobster Bisque

Maine Lobster, Crème Fraiche, Brandy

2ND COURSE

Grilled Octopus

Pork Belly, Cannellini Beans, Sautéed Spinach, Banyuls Vinaigrette

Caesar Salad

Romaine Hearts, Croutons, Shaved Parmesan Reggiano, Lemon Zest

Valentine Salad

Baby Arugula, Fresh Strawberries, Feta Cheese, Toasted Almonds, Balsamic Vinaigrette

Lobster Escabeche

Grilled Chilled Maine Lobster, Tomato Saffron Sauce, Baby Fennel, Jicama Slaw

3RD COURSE

Grilled Cavendish Farms Quail

Sweet Potato and Parsnip Sauté, Escarole, Balsamic Jus

Braised Veal Cheeks

Potato Gnocchi, Miso Cream, Leeks, Baby Spinach, Maine Lobster

Grilled 8 oz Creekstone Tenderloin

Haricots Verts, Potato Gratin, Red Wine Jus

Vegetarian Avocado Risotto

Cauliflower, Walnuts, Cotija Cheese

Pan Seared Norwegian Salmon

Citrus Chili Glaze, Fried Rice, Baby Bok Choy

Pan Seared Diver Sea Scallops

Cauliflower Soubise, Oyster Mushrooms, Crispy Shallots, Capers, Brown Butter Sauce

DESSERT

Chocolate Raspberry Mousse Cake

Layers of Dark Chocolate, Raspberry Mousse, Berries

Passion Fruit Heart for Two

Almond Dacquoise, Passion Fruit Curd, Rum Caramel Sauce, Toasted Coconut

Strawberry Cheesecake

White Chocolate Graham Cracker Crust, Strawberry Compote

Crème Brulee

Vanilla Custard, Caramelized Sugar Crust, Berries

Handcrafted Ice Cream

Raspberry Chocolate Chunk, Vanilla Bean

Italian Gelato

Strawberry, Chocolate

\$85 Per Person
20% service charge & applicable sales tax

— over —

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COCKTAIL SPECIALS \$12

Chocolate Martini Be Mine

Godiva Liquor, Van Gogh Vanilla Vodka, Crème de Cocoa

French Kiss

Gin, Champagne, Lemon Juice & Sugar

My Sweet Honey

Titos Vodka, Cranberry Juice, Cointreau, Dry Vermouth, Honey

For Eternity

Grey Goose Vodka, Lillet Blanc, Lemon, Simple Syrup

Meant To Be

French Champagne, Framboise, Passion Fruit

APPETIZERS TO SHARE

Black Skillet Roasted Mussels 18

Sea Salt, Olive Oil, Citrus

Fried Calamari 16

Basil Dust, Blistered Chilis, Spicy Passion Fruit Glaze

Artisan Cheeses, Charcuterie 25

Fresh & Dried Fruit, Nuts, Olives, Breads

Crispy Brussels Sprouts, Cauliflower 15

Pickled Watermelon Radish, Parmesan, Apple Pomegranate Syrup

Lump Crab Balls ½ dozen 17

Remoulade, Cocktail Sauce, Citrus

Caviar and Baby Potatoes 15

Crème Fraiche

FEATURED BOTTLES

Prosecco. Conca d'Oro. Vento, IT. 2016	50
Pinot Noir. Rose Simonnet-Febvre. FR. NV	55
Cremant de Loire Brut. Langlois-Chateau. FR.	65
Brut Rose. Runiart 375 ml. NV	75
Bollinger Special Cuvee. NV	140
Dom Perignon Brut 2009	300

Please advise your server of any allergies and food preferences.

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