

## VALENTINE'S DAY

### APPETIZERS

#### ONION TARTLET

sottocenere espuma, black truffle jus

#### OCTOPUS A LA PLANCHA

'nduja, crispy fingerlings, salsa verde

#### SCOTTISH SALMON CRUDO

trout caviar, sea beans, wild rice, mustard seed vinaigrette

#### STEAK TARTARE

pine nuts, egg, grilled bread, mustard crema

#### ROASTED DELICATA SQUASH

buratta, pomegranate, hazelnut

#### RAZOR CLAMS

winter root vegetables, calabrian chili, lime

### ENTRÉES

#### PUMPKIN AGNOLOTTI

butternut squash caponata, pumpkin seed, sage

#### ATLANTIC HAKE

sunchokes, hazelnut, mustard frill

#### GRILLED FILET MIGNON

balsamic braised endive, baby yukons, bordelaise

#### SCALLOPS

cauliflower, hedgehogs, bacon, brown butter

#### SLOW ROASTED DUCK BREAST

carrot, orange, hazelnut

#### BRANZINO FOR 2

rapini, roasted fingerlings, beurre blanc, salsa verde  
(supplement \$15)

### DESSERTS

#### PISTACHIO SEMIFREDDO

chocolate sauce, flourless brownie

#### LEMON CHEESECAKE

fresh & candied citrus, pomegranate, candied ginger, mint

#### BUILD YOUR OWN SUNDAE (FOR 2)

boozy & spicy accoutrements

### VEGETABLE SIDES

LIGHT TEMPURA OF GREEN BEANS sweet hot mustard 14

RED HOT RAPINI browned garlic and chili flakes 11

ARUGULA AND PARMESAN SALAD 13

POTATO PURÉE 8

HERBED FRENCH FRIES 10

THREE COURSE PRIX-FIXE \$75 PER PERSON PLUS TAX, GRATUITY & BEVERAGES

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