

Stomp Wine Lounge Valentine's Day Menu

amuse bouche

House Cured Citrus Salmon

tortilla espanola, crème fraiche , capers, red onion

1st course

Stuffed Piquillo Peppers

house made chorizo sausage, papas bravas, aioli

Al forno de fruta de mare,

shrimp, octopus, mussels, garlic oil, herbs

Salad of Roasted Baby Beets

fennel, blood oranges, goat cheese, citrus vinaigrette

Shrimp Bisque

poached rock shrimp, chive oil

Main Course

Bouillabaisse

shrimp, clams, mussels, fish, calamari, saffron-fennel broth

Slow Roasted Prime Rib of Beef

potato gratin, creamed spinach, creamy horseradish

Roti8 Eight Treasure Roasted Chicken,

warm potato salad, bacon jus

add lobster to any entrée , \$15.00