



Valentine's Dinner

FEBRUARY 12 & 13, 2021 5 PM - 8 PM

AMUSE-BOUCHE

OYSTER 2 WAYS

OYSTER SHOOTER, SPICED TOMATO & OYSTER ON A HALD SHELL, HORSERADISH, COCKTAIL SAUCE

APPETIZER

BEET TARTARE

BUTTER POACHED ROYAL RED SHRIMP GARNISH WITH UPLAND CRESS

FRISÉE & UPLAND CRESS SALAD

98 DEGREE SOUS VIDE EGG, CRISPY PANCETTA, PISTACHIO VINAIGRETTE

PAN SEARED HUDSON VALLEY FOIE GRAS

BLUEBERRY COMPOTE, BRIOCHE TOAST, PETITE PRIMAVERA GREENS

ENTREE

GRILLED FILET MIGNON

PARMESAN FONDUE POTATOES, ASPARAGUS BOUTIQUE, TARRAGON BÉRNAISE

PAN SEARED VENISON LOIN

GOOSEBERRY SAUCE, SOUS VIDE BATON OF TURNIPS, RUTABAGA, CARROTS, PEARL ONIONS

GRILLED SWORD FISH

CHIMICHURRI SAUCE, BABY FENNEL, HEIRLOOM BABY TOMATOES, ARTICHOKE HEARTS WITH AQUA PAZZA BROTH

DESSERT FOR TWO

DUO OF PASSION FRUIT & MILK CHOCOLATE ENTREMET

RASPBERRY MOUSSE BOMB

PRIX FIXE, \$120 PER PERSON. INCLUDES A COMPLIMENTARY GLASS OF PROSECCO.

FOR CRESCENT CLUB MEMBER RESERVATIONS CALL: 214.953.4343.

NON- MEMBERS PLEASE VISIT, [OPENTABLE.COM](https://www.opentable.com) FOR RESERVATIONS

VEGETARIAN OPTION IS AVAILABLE

THE CRESCENT CLUB

DALLAS, TEXAS

1986

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS.