

Valentine's Day Specials at Pierpont's

This menu offered exclusively Sunday February 14 ~ 4pm-10:30pm / \$65 per person
Offered in conjunction with dinner menu on Friday February 12 and Saturday February 13 / \$50 per person
[sales tax and gratuity not inclusive]

Starters

CRISPY FRIED LOBSTER SPRING ROLL

cremini mushrooms, carrot and zucchini with Dijon-ponzu sauce

FOREST MUSHROOM RISOTTO

cremini, shiitake and oyster mushrooms stewed in cabernet sauvignon broth

BEEF CARPACCIO MODENESE

seared rare thin slices of beef tenderloin, spinach, red onion, aged balsamic, white truffle oil, Parmigiano-Reggiano and crostini

OYSTERS BIENVILLE

baked on the half-shell stuffed with shrimp, andouille sausage, apple wood bacon and red bell peppers

Salads

BUTTER LETTUCE

pickled sweet onions, Maytag blue cheese crumbles, radish and creamy sage vinaigrette

BABY SPINACH

strawberries, toasted almonds, and balsamic vinaigrette

Entrees

FILET MIGNON LILI

filet mignon, brandy-veal reduction, whipped potatoes, artichoke hearts and asparagus

PEPPERCORN DUSTED AHI TUNA

celery root puree, roasted Yukon gold potatoes and baby green beans with sherry, shallots and applewood bacon

FILET MIGNON OSCAR

lump blue crab, smoked tomato bearnaise, asparagus and whipped potatoes

RACK OF COLORADO LAMB

asparagus, roasted garlic whipped potatoes, and zinfandel jus

GRILLED TASMANIAN SALMON

roasted Yukon gold potatoes, asparagus, and citrus-tomato buerre blanc

PIERPONT LOBSTER THERMIDOR

slices of Maine lobster baked in the shell with bacon, tarragon, and Dijon cream, served with roasted garlic whipped potatoes and asparagus

Desserts

DUET OF CHOCOLATE TOPPED CHEESE CAKE WITH FLOURLESS CHOCOLATE TORTE

cinnamon spiced crème Anglaise, brandied winter conserve and candied cherry compote