



Happy Valentine's Day 2024
Restaurant X and Bully Boy Bar

AMOUSE BOUCHE

FIRST COURSE

COCONUT SHRIMP
DIJON MUSTARD SAUCE

ROASTED GOLDEN BEETS
TOASTED PISTACHIOS & HARRISA YOGURT

MAINE DIVER SCALLOPS
CAULIFLOWER MOUSSELINE, GOLDEN RAISIN & CAPERS

OYSTERS ROCKEFELLER
PERNOD SPINACH HOLLANDAISE

BLACK TRUFFLE & GREEN ONION RISOTTO
RED WINE SYRUP PARMESAN COOKIE

WILD MUSHROOM RAVIOLI
PORT REDUCTION

ENTREES

"CLASSIC" BEEF WELLINGTON
MUSHROOM DUXELLE & SAUCE PERIGOURDINE

BREAST OF HUDSON VALLEY DUCK LING
FREGOLA SARDI & GREEN PEPPERCORN SAUCE

MEDITERRANEAN BRONZINO FILET
CHARRED DELCABO TOMATOES LEMON & CAPERS WITH LEAF SPINACH

ORA KING SALMON WITH MELTED LEEKS
VERT DU PUY LENTILS WITH BACON & CARROTS

SLOW BRAISED SHORT RIBS OF BEEF
CHILI & ONION CRUST, TRUFFLE POTATO PUREE & CAULIFLOWER

ROAST RACK OF BABY LAMB
WARM GARLIC CUSTARD ASPARAGUS & ROSEMARY POTATOES

DESSERTS

PASSION FRUIT TART WITH TORCHED MERINGUE
FRESH RASPBERRIES & SHORTBREAD CRUST

DARIOLE OF WHITE & DARK CHOCOLATE
RASPBERRY FOAM

VALENTINE "SWEETHEART"
DEEP CHOCOLATE TRUFFLE CAKE

RED VELVET LAYER CAKE
BOURBON CRÈME ANGLAISE

BELGIAN CHOCOLATE DOME
SOFT CARAMEL CENTER & VANILLA CUSTARD

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PETIT FOUR

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One Hundred Ten Dollars