



# **YARDBIRD<sup>®</sup>**

SOUTHERN TABLE & BAR

## **VALENTINE'S MENU**

### **OYSTERS & BUBBLES**

GRANNY SMITH APPLE, FRESH HORSE RADISH ROOT, LEMON OLIVE OIL

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**ARUGULA, WATERMELON & FETA**  
PICKLED LEMON & MINT VINAIGRETTE

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### **CHOICE OF ONE**

#### **CRISPY DUCK LEG CONFIT**

SERVED WITH CRISPY FINGERLING POTATOES, GIBLET GRAVY  
COLLARD GREENS & RED WINE CASSIS GLAZE

#### **KING FISH HAMACHI CARTOCCIO**

BLACK BAY MUSSELS, WHITE WINE PARSLEY BUTTER  
ROASTED PIMENTO & CRISPY BRUSSEL SPROUTS

#### **JAPANESE WAGYU**

GRILLED BALSAMIC PORTOBELLO, ARUGULA SALAD  
BUTTER ROASTED CIPPOLINI & GREEN PEPPERCORN SAUCE

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#### **CHOCOLATE LAVA CAKE**

GUANAJA CHOCOLATE, CACAO NIP TUILE  
RASPBERRY COULIS & KEY LIME CHAMPAGNE SORBET

**\$138++ PER PERSON**

PRICE IS SUBJECT TO PREVAILING GOODS AND SERVICES TAX AND 10% SERVICE CHARGE

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY OF FRESH AND SEASONAL PRODUCE