



# Ormond

RESTAURANT

## Valentine's Day

### SOUP & SALAD

*(choose one, get both for \$5 extra)*

**Heart of Romaine Caesar Salad**

**Stuffed Artichoke Heart Capri Salad**

**Lobster Bisque**

**Crab Brie Bisque**

**Turtle au Sherry**

### ENTREES

#### **Grilled Center-Cut Filet Mignon 79**

Crowned with a jumbo lump crabcake and finished with champagne beurre- blanc and black garlic, roasted fingerling potatoes, and buttered broccoli.

#### **Day Boat Scallops 70**

Pan-seared and set over fresh pea-oyster mushroom risotto, finished with a bright Meyer lemon sauce and a kiss of microgreens.

#### **Crab-Crusted Trout 70**

Seared trout filet topped with blue claw crab, crisp panko, and Parmesan, shrimp- onion cream potatoes and haricots verts Almandine.

#### **Stuffed Quail 64**

Two boneless quail roasted and filled with tasso-pecan rice, caramelized shallots, pepper jelly glaze, served with Southern Comfort sweet potatoes and crispy Brussels sprouts.

\*Chicken substitution available

#### **Veal Valentine 62**

Sautéed veal medallions with fire-roasted tomatoes and grilled eggplant, served alongside veal-mascarpone cannelloni.

\*Vegetarian substitution available (-5)

### DESSERT

**Ponchatoula Strawberry Cream Crêpes**

**Raspberry Chocolate Ganache Cheesecake**

**Godiva White & Dark Chocolate Mousse with Almond Cream**

### COCKTAIL OF THE MONTH

**Ormond Kiss- 13**

**Love Potion No 9- 13.50**

