

# MIDTOWN CAFE

## *Valentine's Week Menu 2024*

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### **Lobster Bisque \$13**

*Essence of Lobster with Cream & a touch of Brandy*  
**- Bertrand Crémant De Limoux 2018 -**  
\$14 glass / \$55 bottle

### **Steamed Mussels \$17**

*Steamed in White Wine and Garlic Butter with Green Onions  
& Tomatoes with French Baguette*  
**- Jean Luc Columbo Rose 2022 -**  
\$11 glass / \$43 bottle

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### **Lump Crab Stuffed Grouper \$37**

*over Rice Pilaf and Asparagus with Champagne Beurre Blanc*  
**- Domaine au Deux Touraine 2020 -**  
\$14 glass / \$52 bottle

### **Roasted Duck Breast \$36**

*with Sweet Potato Risotto and Sautéed Swiss Chard with Cherry Demi\*\**  
**- Reserve Chateau Mont Redon Côtes du Rhône 2021 -**  
\$12 glass / \$47 bottle

### **10oz Grilled Angus Eye of Ribeye ★ \$45**

*with Yukon Gold Mashed Potatoes, Grilled Asparagus and Truffled Butter\*\**  
**- Daou Cabernet Sauvignon 2020 -**  
\$15 glass / \$59 bottle

### **Grilled Half Rack of Lamb \$46**

*with Truffle Hash, Sautéed Spinach and Mint Demi\*\**  
**- Petite Petit Sirah 2019 -**  
\$13 glass / \$49 bottle

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### **Death by Chocolate Cake \$9**

*with Strawberry Coulis*  
**- Bouvet Brut Rosé NV -**  
\$12 glass / \$47 bottle

### **Flourless Almond Cake ★ \$14**

*Dusted with Powdered Sugar with Crème Custard*  
**- Ballotin Bourbon Ball Whiskey -**  
\$12 glass

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★ *Gluten Free*

\*\* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."