

• **AMERICUS** •  
RESTAURANT

*Valentine's Day Specials*

AVAILABLE TUESDAY, FEBRUARY 11 - SUNDAY, FEBRUARY 16

*Cocktails*

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|--|------|
| <b>Chocolate Old Fashioned</b>   | \$13 |
| Ballotin Chocolate Whiskey, orange bitters, and chocolate mole simple syrup          |      |
| <b>Dragon Fruit Martini</b>  | \$16 |
| Tito's Handmade Vodka, St-Germain, dragon fruit syrup, lemon juice, and simple syrup |      |

*Appetizer*

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|---|------|
| <b>Seared Scallops</b> <sup>SF GF</sup>   | \$24 |
| Pomme lyonnaise, candied chanterelles, torched endive, orange and vanilla gastrique |      |
| Pair with Seyval Blanc  |      |

*Entree*

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|---|------|
| <b>Seared Duck Breast</b> <sup>GF</sup>                             | \$39 |
| Chai spiced tri-color quinoa, frisée, braised figs, port wine glaze |      |
| Pair with Rosé  |      |

*Dessert*

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|---|------|
| <b>Sunset Pavlova</b> <sup>GF</sup>                   | \$12 |
| Rosemary syrup, bergamot cream, passion fruit topping |      |

*Order as a three-course dinner!*

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|---------------------|------|
| <b>With Wine</b>    | \$85 |
| <b>Without Wine</b> | \$65 |

DF = Dairy Free | GF = Gluten Free | N = May Contain Nuts | V = Vegetarian | SF = Shellfish | F = Fish

\*Consuming raw or undercooked meat, poultry, seafood, and eggs may increase your risk of foodborne illness.

Please inform your server if you have sensitivities or allergies as we can sometimes make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.