

# • AMERICUS •

## RESTAURANT

EXECUTIVE CHEF JUSTIN BERNATCHEZ • RESTAURANT CHEF DAVID ZUSMAN

### *Valentine's Day Specials*

AVAILABLE TUESDAY, FEBRUARY 10 - SUNDAY, FEBRUARY 15

#### *Cocktails*

##### **Smitten in Satin Martini**

Van Gogh Dutch Chocolate Vodka, Licor 43, crème de cacao, cherry simple syrup, cream

\$16

##### **XO Old Fashioned**

Roe & Co. Irish Whiskey, vanilla bean simple syrup, bitters

\$18

#### *Salad*

##### **Spinach & Sorrel Salad** <sup>NGFV</sup>

Strawberry balsamic dressing, mint syrup, toasted hazelnuts, LaBelle Winery wine-stained shallots

\$18

#### *Appetizer*

##### **Seared Scallops** <sup>\*SF GF DF</sup>

Citrus endive salad, sparkling grapefruit vinaigrette, jicama, finger limes

\$32

#### *Entree*

##### **Pistachio-Crusted Lamb Chops** <sup>\*N</sup>

Pommes dauphine, mint pesto, rainbow carrots, LaBelle Winery red wine-cherry reduction

Pair with Red Alchemy

\$54

##### **Seared Chilean Sea Bass** <sup>\*F</sup>

Opal basil couscous, roasted romanesco, blood orange Bercy sauce, fried capers

Pair with White Alchemy

\$49

#### *Dessert*

##### **Crêpe Cake** <sup>V</sup>

Crème pâtissière, vanilla-Cointreau glaze, berries, Chantilly

\$12

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.