

# MÉNAGE À DEUX

## ST. VALENTINE'S DAY

54.95 per person + taxes + gratuity

### FIRST BASE

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#### COMBINE ESCARGOT

puff pastry, garlic + '352' espelette butter

or

#### Y U RANCH CARPACCIO

arugula, shaved shallots, semi dried tomatoes, crispy capers +  
Parmigiano Reggiano

or

#### TEMPURA BRUSSELS

tempura battered Brussels Sprouts,  
'352' smoked paprika miso mayo

or

#### BEET + RICOTTA GNUDI

red beet + house smoked ricotta, Combine mustard cream

### OR CHOOSE A STARTER FOR 2

#### MEDITERRANEAN PLATE

pitas seasoned w/za'atar, labneh, preserved lemon hummous,  
baba ganoush, warm marinated olives,  
housemade bread + butter pickles

or

#### COLD SEAFOOD PLATE

citrus calamari ceviche, Lovell farms smoked trout, butter  
poached lobster, lemon, wild pepper + dill poached shrimp  
served w/ Combine cocktail sauce + remoulade

### SECOND BASE

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#### LOVELL FARMS RAINBOW TROUT

coconut black rice cake, hot + sour broth, grilled  
broccoli + baby bok choy

or

#### CAST IRON CHICKEN SUPRÊME

butternut squash, smoked ricotta + wilted leek 'cannelloni',  
roasted brussels, sage + brown butter vinaigrette

or

#### TOASTED HAZELNUT + ROAST MUSHROOM RISOTTO

edamame, wilted arugula, porcini broth +  
Piave Stravecchio

or

#### 6oz BEEF TENDERLOIN

country mash, best of the season Norfolk vegetables +  
sauce béarnaise

add butter poached lobster tail +9.95

add shrimp scampi +6.95

### THIRD BASE

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#### CHERRY PIE

Norfolk sour cherries w/ Hewitt's French vanilla ice cream

or

#### FLOURLESS DARK CHOCOLATE GANACHE CAKE

Chantilly cream + pomegranate syrup

or

#### VANILLA CRÈME BRÛLÉE

vanilla bean custard topped with caramelized sugar

or

#### PAVLOVA

marshmallow centre, citrus curd, toasted meringue +  
graham crumble

### IN THE MOOD FOR LOVE

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#### ENJOY A BOTTLE OF WINE

**\$10 OFF ALL BOTTLES WEDNESDAY NIGHT**

(excludes Combine house wine)