



VALENTINE'S DAY DINNER

CHAMPAGNE

Veuve Clicquot Brut 110 | Rosé 130
Taittinger Brut 85 | Moët Mini 24

FEATURED WINE

2016 Silver Oak Cabernet 185
Stag's Leap Artemis Cabernet 121
Antica Chardonnay 59

AWARD WINNING COCKTAILS

Cabin in the Woods 14
four roses bourbon, black walnut-maple syrup,
angostura & smoked orange bitters

Lady Jane 14
cherry & peppercorn infused tequila, agave,
fresh lime, rosé sparkling wine

BFL: Berries, Fig & Lime 14
tito's vodka, st. germain, blackberry,
fig jam, fresh lime, prosecco

THREE-COURSE PRIX FIXE

\$44 per person
(plus tax & gratuity)

AMUSE-BOUCHE

FIRST COURSE

(choose one)

Tuna Tartare

edamame purée, ponzu vinaigrette,
crispy noodles

Burrata

marinated heirloom tomatoes, balsamic,
micro basil, sourdough crisps

Roasted Tomato & Shrimp Bisque

SECOND COURSE

(choose one)

Seared Scallops

saffron risotto

Short Rib

sweet potato purée,
haricot verts, house jus

Stuffed Quail

crispy brussels sprouts

Butternut Squash,
Apple, & Goat Cheese Ravioli
brown butter cream sauce

THIRD COURSE

(choose one)

Lemon Panna Cotta

raspberry coulis

Chocolate Torte

spiced whipped cream, fresh berries

Affogato

vanilla bean gelato & doppio espresso

café 44

ON THE POTOMAC