



**THE UNION KITCHEN**  
WASHINGTON

*Valentine's Day Menu*

**AMUSE BOUCHE**

*Sage ginger poached lobster ravioli.*

**SMALL PLATE**

**Aphrodite's Heart Salad**

*Grapefruit segments, fresh pomegranate seeds, feta cheese, spring mix, butter lettuce, radicchio, tossed in Champaign vinaigrette.*

**Smoked Sherry Lobster Bisque**

*Creamy Lobster soup served with smoked sherry foam.*

**ENTRÉES**

**Apple Jax Seabass**

*Pan seared garlic panko crusted sautéed with granny smith apples, house made apple cider, candied red onions.  
Served over a cranberry cremini wild rice.*

**Teriyaki Glazed Surf & Turf**

*Filet medallions and Gulf shrimp char-grilled and basted with a teriyaki glaze served with roasted garlic mash garnished with crispy yam shoe strings.*

**TUK Brew Tempura Lobster Lollipop**

*8 oz split lobster tail flash fried, served over a seafood fennel risotto with shrimp, mussels and clams.*

**DESSERT**

**2 Chocolate Dipped Tuxedo Strawberry Lollipops**

**Stuffed Strawberry Kentucky Butter Cake**

*Baked fresh with strawberry and cheese cake stuffed.*

**\$65 per person • \$120 per couple**