



SURFING DEER  
SEAGROVE



IS IN THE AIR

join us for

Valentine's Day

WEDNESDAY ♡ FEBRUARY 14th

*menu created by*

Executive Chef, Gregg Smith

\$85 per seat



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# Valentine's Menu



{ starts with a glass of prosecco }

## **amuse bouche**

**BLACK GARLIC HUMMUS, WONTON, CRUDITE**

## **second** *(choice of)*

**GULF SHRIMP & SWEET CORN FRITTERS**

old bay aioli

**ROASTED CAULIFLOWER**

coconut red curry, crispy chickpea

**VIETNAMESE CARAMELIZED CHICKEN THIGH**

pickled vegetables, cilantro

## **third** *(choice of)*

**BABY SPINACH**

marcona almonds, medjool dates, torn pita, bacon vinaigrette

**DUCK CONFIT POT PIE**

golden beets, carrot, corn

**ICEBERG WEDGE**

vegetable coins, bacon lardons, duke's verde ranch

## **fourth** *(choice of)*

**RED SNAPPER & OYSTERS**

baby bok choy, shitakes, smoked oyster sauce

**NEW YORK STRIP**

charred confit fingerlings, broccolini, sweet onion demi

**SEARED SEA SCALLOPS**

butternut risotto, chimichurri aioli, crispy sage

**SMOKED LEEK & YUKON GALETTE**

trumpet mushroom, cashew sour cream, arugula oil

## **dessert** *(shared duo)*

**DARK CHOCOLATE CANNOLI**

strawberry jam, pistachio, fresh berries