

# Valentine's Day Menu

DINNER FOR TWO

\$80

**APPETIZER TO SHARE**  
(Choose one)

**Braised Short Rib Truffle Parmesan Fries**

Succulent, slow cooked short ribs paired with the rich earthiness of truffle infused parmesan fries. Drizzled with a light creamy garlic aioli

OR

**Garlic Roasted Tomato and Spinach Flatbread**

Tender spinach, roasted cherry tomatoes, caramelized onions, creamy goat cheese and mozzarella. With a balsamic drizzle and garlic aioli.

**ENTREES**  
(Choose two)

**Spiced Rubbed Chicken**

Tender chicken thighs, seasoned with a blend of aromatic spices. Paired with a medley of seasonal vegetables and herbed rice

**Potato Gnocchi**

Potato gnocchi, roasted peppers and onions, all tossed in our own garlic cream sauce

**Halibut Piccata**

Seared halibut bathed in a luscious piccata sauce crafted with zesty lemons, fresh parsley, butter, and a splash of white wine. Served atop fettuccini noodles.

**Spiced Braised Short Ribs**

Braised short ribs in an adobo spiced teriyaki sauce. Topped with pineapple salsa and paired with seasonal vegetables & roasted scalloped potatoes

**DESSERT TO SHARE**  
(Choose one)

**Strawberry Nutella Crepe**

Nutella filled crepes with fresh strawberries, chocolate drizzle and whipped cream.

OR

**Cake Slice**

Choose from our delicious assortment of cakes - excludes sky high carrot cake & hummingbird

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**COCKTAIL FEATURES- MARTINIS & MULES \$7 each**

Espresso Martini • Mango Passion Martini • Purple Haze Martini • Cosmopolitan Martini • Chocolate Martini • Classic Vodka Martini  
Classic Vodka Mule • Dark 'n Stormy Dark Rum Mule • Crown Royal Cranberry Mule • Tequila Mule • Gin Smash Mule

All Mules made with award-winning Fever Tree™ Ginger Beer

**Wednesday, February 14, 2024**

All menu items subject to availability.



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