



**BLISS**

# Happy Valentine's Day

\$150 per person

## STARTERS

Japanese hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

Oysters on the half shell (1/2 dozen), mignonette, cilantro water, squid ink crackers

Crispy oyster sliders, candied applewood bacon, sautéed spinach, buttermilk chive biscuits, brown butter hollandaise

Mexican street corn fritters, chili lime butter, queso fresco, lime

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette \*GF

Kale Caesar, frisée, parmesan, fried hon shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder

## ENTREES

### VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

### GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc \*GF

### REDFISH

Pan-seared redfish, squid ink risotto, wild mushrooms, saffron citrus beurre blanc \*GF

### LOCKHART QUAIL

Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce

### DUCK / FOIE GRAS

Seared duck breast, butternut squash puree, pan-seared foie gras, pomegranate salad, frisée, arugula strawberry sambal, blueberry gastrique

### PORK SCHNITZEL

Confit sunchokes, pan-seared artichokes, crispy capers, shio koji miso beurre blanc, balsamic reduction

### BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche \*GF

### BEEF TENDERLOIN

Pan-seared beef tenderloin, creamy parmesan polenta, cipollini onion, roasted red bell pepper, broccolini, au poivre sauce \*GF

### PRIME NEW YORK STRIP

Pan-seared 12 oz NY strip, garlic mashed potatoes, broccolini, blistered cherry tomatoes, Tiger steak sauce

## DESSERTS

### BLACK FOREST CAKE

Kirsch-soaked chocolate cake, chocolate ganache, white chocolate vanilla mousse, sour cherry

### BUTTER CAKE

Butter cake, strawberry raspberry compote, vanilla ice cream, crème anglaise

### BRULEED BUTTERNUT SQUASH CHEESECAKE

Brownie crust, pecan gelato, pecan brittle \*GF

**\*GF: Gluten-free. Ask your server about other gluten-free options.  
Our ciabatta bread is vegan and dairy-free, not gluten-free.**

\*Consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness.  
\$2.00 split charge on any split plate, \$35.00 corkage service per bottle\* (restrictions apply), 20% gratuity will be added to parties of 6 and more.

Mark & Lisa Bliss, Proprietors  
Tony Hernandez      Dorian Mills  
Executive Chef      General Manager  
Marcy Fernandez and Mary Swiger, Front of House Managers



HAPPY  
**Valentine's Day**  
14 FEBRUARY



**BLISS**

2025

