



# LINKS

AN AMERICAN GRILL

## VALENTINE'S DAY

three-course prix fixe menu 79  
5-9pm

### ♥ FIRST COURSE ♥

select one

#### **Truffle Lobster Minestrone**

lobster tomato broth • tiny gnocchi • dinosaur kale • basil pistou

#### **Winter Greens Salad**

pecan smoked gorgonzola cheese • pinot noir syrup • beer nuts • pickled fennel • tangerine vinaigrette

#### **Fire and Ice French Kiss**

baked oyster Rockefeller with country ham, lump crab, spinach and white cheddar  
chilled oyster on the half with pomegranate frosé and hearts of fire

### ♥ SECOND COURSE ♥

select one

#### **Stout Braised Lamb Shank**

highlands stout • pommes dauphine • heirloom carrots • chicharrón gremolata • valrhona bordelaise

#### **Slow Roasted Prime Rib**

Robuchon potatoes • baby vegetables • horseradish à la mode • smoked au jus

#### **Pistachio Dusted Halibut**

lobster and giant white bean succotash • andouille • watercress • house gardeniera • meyer lemon

#### **Grilled King Trumpet Mushrooms**

romanesco • frisée • breakfast radish • piquillo all i oli

### ♥ THIRD COURSE ♥

select one

#### **Chèvre Cheesecake**

Oreo crust • chocolate covered cherries • toasted white chocolate crème pâtissière

#### **Cœur de Chocolate**

chocolate trio • raspberry cremeaux



Special promotions and discounts are not valid with prix fixe menus.

Menu price does not include tax or gratuities.

Please be respectful of other guests and refrain from cell phone use in the dining room.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

