

Valentine's Day

at



**ANNIE
BAILEY'S**
IRISH PUBLIC HOUSE

STARTERS

- PUFF PASTRY-WRAPPED BRIE** 13
mini brie wheel / local raspberry preserve / puff pastry / fig balsamic drizzle / crushed pecans / assorted crackers
- SCALLOPS BRUSCHETTA** 15
(4) applewood-smoked bacon-wrapped scallops / grilled ciabatta crostini / crushed avocado / chipotle aioli drizzle / micro cilantro greens

COCKTAILS

- SINGLE LADIES SANGRIA** 9
Canyon Road moscato / Pama pomegranate liqueur / St. Germain elderflower liqueur / cranberry juice / apple juice / lemon juice
- IRISH LOVE POTION** 9
Drumshanbo Gunpowder Irish Gin / Creme Yvette / lemon juice / topped with champagne
- CAPONE'S VALENTINE** 9
Bulleit bourbon / Aperol / lemon juice / soda water / grapefruit bitters

WINE

- CONCANNON CABERNET SAUVIGNON** B: 32
FOUNDERS 2015 G: 9
flavors of intense red cherry, ripe plum & black currant / hints of cocoa, vanilla & spice
- CHLOE CHARDONNAY 2014** B: 31
clean flavors of fresh citrus, apple & pear / notes of creamy butter & a hint of vanilla G: 8.5
- MOUNT HOPE CHOCOLATE COVERED CHERRIES** B: 30
sweet-yet-tart apple-based cherry wine with a rich, chocolate finish G: 8.5

MAIN COURSE

- CHICKEN WELLINGTON** 18
puff pastry-wrapped herb-marinated chicken / mushroom duxelles / house-made boursin / media demi-glace / whipped potato / sautéed green beans
- PAN-SEARED BARRAMUNDI** 24
sautéed 9-oz barramundi fillet / tomato caper butter sauce / Mediterranean couscous / grilled artichoke, fennel & olive salad
- BRAISED LAMB SHANK** 26
16-oz 8-hour braised lamb shank / shitake mushroom & baby spinach risotto / gremolata / rosemary port wine pan jus / blistered baby carrots
- VEGAN CRAB CAKES** 17
(2) house-made vegan crab cakes / charred corn & kale salad / old bay roasted fingerling potatoes / vegan basil caper tartar sauce & cocktail

DESSERT

- HOUSE-MADE TRIFLE** 10
red velvet cake / white chocolate mousse / fresh berries / whipped cream

BOTTLED BEER

- BROUWERIJ VERHAEGHE DUCHESS** 11
CHOCOLATE CHERRY (NETHERLANDS)
flanders red ale // 6.8 % ABV // 11.2 oz
oak cask-aged flanders red ale with belgian cherries & chocolate essence added
- BRASSERIE DE L'ABBAYE DU VAL-DIEU TRIPLE (NETHERLANDS)** 11.5
belgian-style tripel // 9.0 % ABV // 11.2 oz
soft bitterness is paired with fruity aromas of citrus & hints of spices / impressions of caramel & malt with an alcoholic aftertaste