

Patchwork

♥ VALENTINE'S DAY MENU ♥

PREFIX - \$60 PER PERSON ++

Caviar Kiss *Crispy Pierogi, whipped creme fraiche, chives*

FIRST COURSE

Wagyu Beef Tartare *Egg Yolk Carpaccio, Crispy Shallots, Chimichurri*

Dayboat Scallop A La Plancha *Endive Marmalade, Blood Orange, Pistachios*

Roasted Baby Beet Salad *Pomegranate, Dukkah spice, Goat Cheese*

SECOND COURSE

Branzino A La Plancha *Sunchoke Tostones, Leek Chimichurri*

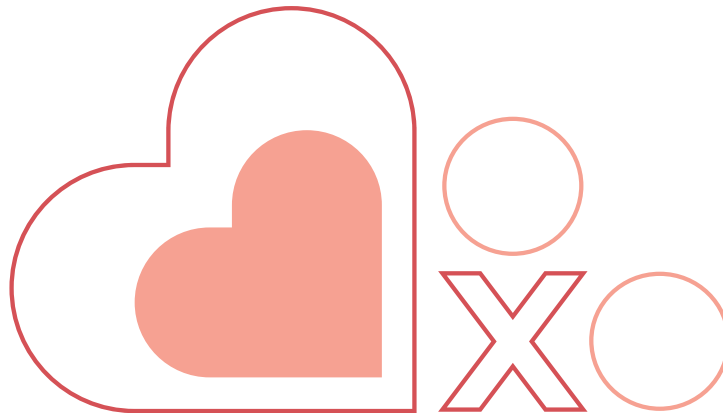
Dry Aged Strip Steak *Pomme Purée, Whiskey Au Poivre*
+ Add Lobster Tail \$20.00 or Seared Foie Gras \$30.00

Butternut Squash Risotto *Sauteed Swiss Chard, Brown Butter Nage*

DESSERT

Panna Cotta *Passion Fruit, Mango Sorbet*

Chocolate Bourbon Caramel Tart *Smoked Maldon Sea Salt*



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

@PATCHWORKPHILLY | EXECUTIVE CHEF: JONATHAN DEARDEN