

# Patchwork

## ♥ VALENTINE'S DAY MENU ♥

\*PRE FIXE - \$75 PER PERSON ++

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

### FIRST COURSE

**Octopus Carpaccio** *Hearts of Palm, Piquillo, Tunisian Olives*

**Tuna Crudo** *Blood Orange, Jalapeno, Yuzu Kosho, Coconut*

**Roasted Baby Beets** *Pomegranate, Dukkah spice, Goat Cheese*

**Portobello Wellington** *Rainbow Swiss Chard, Brie, Sun-dried Tomato*

### SECOND COURSE

**Lamb Osso Bucco** *Fregola, Pioppino, Long Hot Mint Labneh*

**Atlantic Halibut** *Crab Stir Fry, Purple Eggplant, Fish Sauce Caramel*

**Dry Aged Strip Steak** *Pomme Purée, Whiskey Au Poivre*

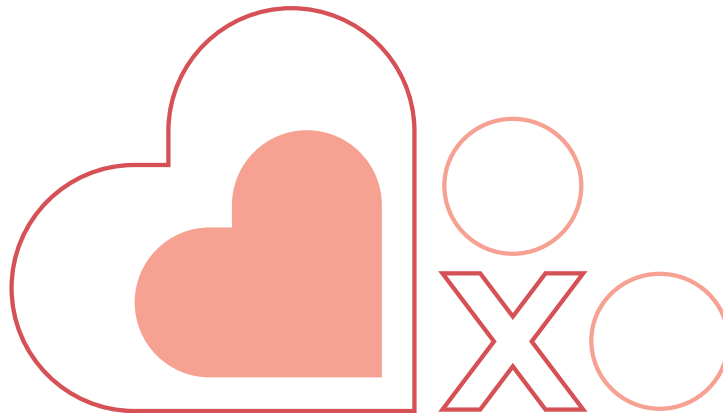
+ Add 5oz Lobster Tail \$24

**Butternut Squash Risotto** *Winterbor Spinach, Brown Butter Nage*

### DESSERT

**White Chocolate Mousse Cake** *Raspberry, Hazelnut Praline*

**Chocolate Bourbon Caramel Tart** *Smoked Maldon Sea Salt*



\*PRE FIX PRICE NOT INCLUSIVE OF GRATUITY OR TAX  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

@PATCHWORKPHILLY | EXECUTIVE CHEF: JONATHAN DEARDEN