



# VALENTINES DAY 2019 MENU FEATURES COPY

FEBRUARY 14, 15, & 16<sup>th</sup> THURSDAY, FRIDAY, & SATURDAY, 2019

## APPETIZERS

### ♥ ROASTED RED BELL PEPPER CREAM SOUP ♥

*A Smooth & Silky Blend Of Fire Roasted Red Bell Peppers, Potatoes, Herbs,  
& Chicken Broth With A Touch Of Cream. \$10*

### ♥ VALENTINES SALAD ♥

*Spinach, Roasted Red Pepper, Pistachio's, Cotija Cheese, & Chipotle~Raspberry Vinaigrette. \$12*

### OYSTERS VALENTINO

*(6) Cold Water Oysters Barely Poached In The Half Shell With Smoked Baby Pico Relish, & Cilantro Oil. \$18*

## FEATURED "MARKET FISH" ENTRÉE

### ROC-DOC™ CHARBROILED NEW ENGLAND SWORDFISH STEAK

*Swordfish, Broccolini, Roasted Potatoes, & Red Bell Peppers  
& A Smooth And Silky Roasted Red Bell Pepper Butter Sauce. \$35*

### ♥ CUPID'S PLATE ♥

### 6 OZ. MICHAELS BEEF TENDERLOIN & 6 OZ. COLD WATER LOBSTER TAIL

*Pepper Crusted Beef Tenderloin & Roc\_Doc™ Charbroiled Lobster Tail  
WITH Chipotle Scalloped Potatoes, & Buttered Broccolini  
With Ancho Chile Bourbon, & Chipotle~Lime Butter Sauce. \$50*

## THE MOST ROMANTIC COURSE

### OUR "CLASSIC" STRAWBERRY SHORTCAKE

*Nothing "Short" About This Layered Cake With Fresh Strawberries, & Citrus Whipped Cream,  
Coated With Toasted Coconut. Served With Crème Anglaise & Raspberry Sauce. \$8*

### ANCHO CHOCOLATE MOUSSE

*Light & Creamy Belgian Chocolate, Kahlua & A Hint Of Ancho Chile With Raspberry Sauce. \$8*

### MICHAELS CLASSIC CREME BRULEE

*Caramel Crusted Vanilla Bean Custard With Hidden Raspberries. \$8*

MICHAEL S. THOMSON  
CHEF ★ PROPRIETOR  
MICHAELSCUISINE™

JORGE ROMERO  
EXECUTIVE CHEF  
MICHAELSCUISINE™



MICHAELSCUISINE™ RESTAURANT & BAR  
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♥ HAPPY VALENTINES WEEKEND 2019!! ♥♥♥ HAPPY VALENTINES WEEKEND 2019!! ♥