



MULTI-COURSE VALENTINE'S DAY DINNER

A PRELUDE TO LOVE

AMUSE BOUCHE "Chef's Whim"

STARTER

please select one

SHE-CRAB SOUP

creamy seafood bisque, fresh crab, fish roe, herb garnish

BLOOD ORANGE, ROASTED GOLD & RED BEET SALAD

grilled cipollini onion, baby spinach, sherry shallot vinaigrette, crispy leeks, warm goat cheese crouton

JUMBO SHRIMP COCKTAIL

three jumbo shrimp, smoked chili cocktail sauce, lemon

HOUSEMADE RICOTTA AND GOAT CHEESE GNUDI

bolognese sauce, crispy shiitake mushrooms
OPTIONAL SUBSTITUTE: veg. walnut bolognese

4 OZ CRAB CAKE

tartare sauce, petite salad

SWEETHEART'S BLEND CHILLED OYSTERS

CUPID'S ARROW (3) & VIRGINIA SWEETIES (3)
dill, creme fraiche, hackleback caviar

WAGYU BEEF CARPACCIO* +5

arugula, 24-month aged parmesan reggiano, capers, fresh horseradish

LOBSTER SALAD* +10

baby mixed greens, grapefruit, shaved fennel, creamy dill dressing

CLAMS AND LAMB* +5

little neck clams, merguez lamb sausage, leeks, garlic white wine butter sauce, grilled sourdough baguette

MAIN

please select one

JUMBO SCALLOPS

vanilla bean parsnip puree, grilled white asparagus, blood orange gastrique, crispy prosciutto

PAN-ROASTED BLACK SEA BASS

lobster pernod cream sauce, sauteed rainbow swiss chard, fingerling potatoes

ROHAN DUCK CONFIT

sweet potato gnocchi, grilled bok choy, pomegranate molasses

CARROT RICOTTA RAVIOLI

fried parsley root, sage caramelized onion cream sauce

6 OZ BLACK ANGUS FILET MIGNON

potato fondant, garlic spinach, bordelaise sauce

BRAISED BEEF SHORT RIBS

celery root yukon gold potato puree, roasted baby carrots, mushroom red wine sauce

VENISON CHOP* +12

savory mushroom, pancetta bread pudding, french green beans with leeks, port wine reduction

SURF N TURF* +25

6oz black angus filet mignon and half maine lobster, potato fondant, grilled white asparagus, sauce au poivre & tarragon butter
(add seared foie gras +20)*

entrée for two

CHEF'S MIXED GRILL PLATE FOR TWO* +20/pp

2 lamb chops, flat iron steak, 2 jumbo shrimp, housemade chorizo sausage, house-cut french fries, grilled cipollini onions, herb salad, chimichurri sauce, peppercorn sauce

32 OZ ANGUS TOMAHAWK* +30/pp

bearnaise sauce, peppercorn red wine sauce, house-cut french fries

SWEET FINALE

please select one

BLOOD ORANGE CRÈME BRÛLÉE

CHOCOLATE POT DE CRÈME | smoked sea salt, caramel sauce

TIRAMISU | housemade coffee ice cream, kahlua sauce, whipped cream

starting at **\$75**** per person

*Upcharges will be added to the starting price. **Tax and gratuity are not included.

An automatic 20% gratuity to be added to the final bill.

Menu is subject to change based on seasonality and availability.

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

SIDES

available a la carte + not included in prix-fixe

- MAC AND CHEESE +9**
- SEASONAL VEGETABLES +8**
- FRENCH FRIES +7**

RAW BAR

available a la carte + not included in prix-fixe

OYSTERS

daily selection of oysters

smoked cocktail sauce, mignonette, lemon
half dozen **18** /dozen **33**

LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon
half dozen **9** /dozen **16**

CEVICHE

guacamole, plantain chips
15

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

CRUDO

daily chilled selection
12

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
21

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
half lobster, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10), ceviche,
whole lobster, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

FLIRTY COCKTAILS

XOXO

Tanqueray London Dry Gin, Plymouth Sloe Gin,
lemon juice, housemade raspberry syrup, egg white
17

CUPID'S BLISS

Rhum Barbancourt 4 Year, passion fruit puree,
rosemary syrup, lemon, lime, crushed ice
16

OLD-FASHIONED LOVE SONG

McClintock Matchstick Bourbon, creme de cacao,
simple syrup, chocolate bitters
17

CRIMSON KISS

Disaronno Amaretto, Luxardo cherry juice,
French sparkling rose
16

SULTRY ESPRESSO SEDUCTION

Ketel One Vodka, Frangelico, Bailey's Irish Cream,
fresh pressed espresso
18

SPICE OF LIFE

Illegal Mezcal, habanero honey ginger syrup,
Aperol, lemon juice, egg white
17

Featured

CHAMPAGNE AND SPARKLING

Please see the wine list for a complete list of available wines.

MUMM BRUT ROSÉ

Methode Traditionnelle | Napa, California NV
glass **16** / bottle **58**

CHARLES DE CAZANOVE

"TETE DE CUVÉE, Champagne | Reims, France NV
glass **22** / bottle **80**

NICOLAS FEUILLATTE

Champagne, Réserve Exclusive Brut | Chouilly, France NV
glass **24** / bottle **92**

VEUVE CLICQUOT YELLOW LABEL

Champagne Brut, Reims, France NV
glass **27** / bottle **98**

VALENTINE MOCKTAILS

RASPBERRY DREAM

housemade raspberry syrup, club soda, heavy cream
9

BITTERSWEET NOTHINGS

N/A botanical spirit, housemade raspberry syrup,
club soda, sparkling cider
12

Thank you for choosing to celebrate
Valentine's Day with us at J. Hollinger's. May
your evening be filled with delightful moments,
delicious flavors, and the joy of shared memories.

Happy Valentine's Day!

*- Chef / Owner Jerry Hollinger
and the entire J. Hollinger's family*

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