

A NIGHT WITH DAOU

BRISSAGO VALENTINE’S DAY DINNER

Friday, February 13th & Saturday February 14th, 2026

\$114.95 per person (plus tax & service charge)

Appetizer
(select one)

Aphrodite’s Gifts
Slow cooked meatballs, caramelized tomato sauce, roasted garlic bread

Cupids Quiver Arancini
Fried risotto, mozzarella, spicy marinara

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Soup or Salad
(select one)

Decadence Rosso
Cherry whipped ricotta, garden greens, roasted beets, pistachios

Lobster Bisque
Maine lobster, sherry, tarragon, lobster brodo, sourdough crisp, caviar

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Entrees
(select one)

Captivated Truffle & Cheese Tortellini
Cheese tortellini, forest mushrooms, roasted beets, truffle & beet sauce

Trevi’s Gaze Delmonico Rib-Eye 14 oz
Roasted rib-eye, brown butter mashed potatoes, garden succotash, fried basil, chianti demi

Cupid Smitten Chicken
Herb-roasted chicken, parmesan polenta, citrus confit carrots, sweet pepper & orange marmalade, calabrian chile oil

Venus Touched Salmon
Spinach risotto, endive slaw, cured tomatoes, lemon vinaigrette

Devoted 7 oz Filet
7 oz tenderloin filet, parmesan cheese polenta, asparagus, fried basil, chianti demi

Add Lobster +\$65
Butter-poached lobster, crusted in festive spices

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Dessert

Kiss of Passion
Passion fruit mousse, chocolate sable, flexible dark chocolate ganache, meringue, chocolate garnish

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**Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.*