



valentine's day prix fixe

Select one dish for each course. Available starting at 5pm on Saturday, February 14th.

WELCOME GLASS OF PROSECCO

THE FIRST BITE

chef's seasonal palate teaser

first course

MY HEART BEETS FOR YOU

beet tartar, blood orange vinaigrette, frisee, parmesan crisp

SHUCK ME TENDER

half dozen oysters, mignonette, horseradish

YOU GOT ME SUN-CHOKED UP

sunchoke bisque, crispy shallot, creme fraiche

second course

YOU'RE THE BASS-T

pan seared chilean sea bass, salsify, chanterelles, tarragon cream

SHELL YOU BE MINE

lobster thermidor, butter poached pee wee potatoes, white asparagus

STEAK MY HEART

tournedos' rossini, celeriac puree, foie gras

third course for two

LET'S BE MORE THAN SPUDS

soft potato gnocchi, clams, brown butter, nduja, parmesan foam

sweet surrender

YUZU MAKE MY LIFE

yuzu mousse, dacquoise, mango coconut jam, white chocolate

YOU SPICE UP MY LIFE

spiced caked, pineapple ice cream, cherry sauce

\$125 PER PERSON

ADDITIONAL \$45 FOR CURATED WINE PAIRING

**tax & gratuity not included*

410.257.2735 | rnrresortmd.com | @rodreelrestaurant | 4160 Mears Avenue Chesapeake Beach, MD 20732

The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if the consumer has certain medical conditions.