

valentine's

3 COURSE PRIX FIXE MENU
\$75 PER PERSON

TRADEMARK

bar + kitchen

CRISPY CALAMARI + SHIITAKES

arrabiata sauce, preserved lemon aioli

CAULIFLOWER SOUP

leek confit, saffron cultured butter

PANZANELLA SALAD

mustard + tender greens, whipped feta, beets, radish, citrus

SURF + TURF

anson mills polenta, bacon, scallions, au poivre sauce

RIGATONI BOLOGNESE

black pepper ricotta, evoo

GRILLED SWORDFISH

castelvetro olives, charred peppers, chorizo aioli

MILK CHOCOLATE PUDDING

salted chocolate cookie

TIRAMISU

bailey's whipped cream

CHOCOLATE LOVERS

chocolate covered strawberry, vanilla gelato

executive chef **alex mixcoat**

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

