

Gertrude's Restaurant

Valentine Aphrodisiac Menu

A Prix Fixe Amour Tasting Dinner

Offered on the evenings of Tuesday, February 13, "Galentine's Day"
and of course on Wednesday, February 14!

In addition to this special Valentine Menu being offered,
a "limited edition" of our regular Dinner Menu will also be available.

Three-Course Menu: \$55 (\$45 for Vegan)

Reservations: www.gertrudesbaltimore.com or 410.889.3399

Please note no discounts will be honored on these evenings, including the Wednesday Wine and BMA Member discounts.

L' Exilement

Baked Creole Oysters

With Creole sauce, Liberty Delight Farms Andouille sausage & Brooms Bloom cheddar (GF)

Stuffed Portabella Mushroom with Crispy Charlottetown Farm Chevre

With baby arugula & roasted tomatoes (Vegetarian)

Lobster Bisque

With lobster meat and saffron aioli toast

Vegan & GF! **Chinese Five-Spice Grilled Tempeh**

Served over cauliflower 'fried rice'

Le Baiser d' Amour

Saffron & Balsamic-Glazed Shrimp & Sea Scallops

With butternut squash-vanilla bean risotto (GF)

Rockfish Imperial

The Chesapeake classic with caper butter, garlic mashed potatoes and grilled asparagus (GF)

Crab Cake Lover Duo

Opposites Attract! Dirty Gertie Crab Cake paired with Eastern Shore Crab Cake,
offered with roasted rainbow potatoes and sautéed haricots verts

Vegan & GF! **Fusilli & Black Lentil-Vegetable 'Bolognese'**

With quinoa fusilli pasta and cashew 'Parmesan'

La Frenesie

Lovers' Banana Split for Two

Housemade Chocolate-Salted Caramel and Vanilla Ice Creams
served with roasted cocoa nibs, vanilla bean chantilly cream and caramel sauce

Triple Chocolate-Calamansi Cake

Layers of white chocolate mousse, calamansi-milk chocolate mousse,
dark chocolate flourless sponge cake & hazelnut crunch (GF)

Raspberry Pavlova

With fresh raspberries and spiced honey cream (GF)

Vegan! **Strawberry & Chocolate Trifle**

With salted chocolate swirl



GERTRUDE'S

A JOHN SHIELDS RESTAURANT AT THE BMA
www.gertrudesbaltimore.com