

# Celebrate Love

## *Be My Valentine: For the Table to Share*

EAST COAST OYSTERS • Half Shell Oysters (6) + Heritage Ham & Apple Fritters | Cocktail Sauce 26

MAKI ROLL • Ahi Tuna | Sea Scallop & Crab Meat | Avocado Ginger Sauce 28

GULF CRAB 'POT PIES' • Gulf Crab in Tart Shells (6) w| Avocado & Remoulade Sauce 30

BACON WRAPPED QUAIL • Quail w| Jalapeno & Buttermilk Sauce | Duck Prosciutto Biscuits (6) 28

CHEESE PLATE • Sottocenere | MT Tam | Tarantaise | Ossau Iraty | Fourme d'Ambert | Marcona Almonds | Fig Jam | Brioche 32

## *Be My Valentine: First Courses*

SMOKED SALMON • Mimi's Creamy Egg Salad | Smoked Trout Caviar | Capers | Brioche 28

LOBSTER 'GUMBO' • Maine Lobster | Gulf Crab | Shrimp | Sausage & Truffle Powder Filé 26

MUSHROOM SOUP • Foie Gras Torchon | Duck Prosciutto | Huitlacoche Salsa | Truffle Cream 26

ROMAINE SPEARS • Truffle Cheese | Parmesan | Dried Figs | Croutons | Balsamic Syrup 20

KALE ENDIVE SALAD • Wood Roasted Bacon | Dried Apples | Walnuts | Parmesan 18

CRAB MEAT TOSTADA • Jumbo Lump Gulf Crab | Avocado Relish & Cabbage Slaw | Tortilla Chips 29

MAINE LOBSTER SALAD • ½ Maine Lobster | Avocado Ginger Chiles & Cashews | Sesame Dressing 36

SALAD OF AHI TUNA • Ahi Tuna | Roasted Beets & Shaved Winter Black Truffles | Frisee 28

STEAK TARTAR • Tenderloin of Beef | Onions | Capers | Smoked Cheddar Dressing 29

## *Be My Valentine: Second Courses*

GULF SNAPPER • Gulf Crab Meat & Asparagus in Parchment w| Preserved Lemon 'Remoulade' & Lemon Butter Sauce 58

BRANZINO • Branzino w| Lobster | Fennel & Shaved Black Winter Truffles | Lobster Sauce & Creamy White Grits 58

MAINE LOBSTER • Wood Grilled Maine Lobster [2 lbs] w| Lobster Sauce & 'Clam Bake Corn Bread Stuffing' 75

NYE SURF & TURF • Seared Sea Scallops & BBQ Beef Short Ribs | Tomato Butter Sauce | Napa Cabbage & Mashed Potatoes 54

PHEASANT • Roasted Pheasant Breast & Pheasant Mole Enchilada | Guajillo Chile Sauce | Cabbage Slaw 56

PRIME RIB • Slow Roasted USDA Prime Rib w| Winter Black Truffle Sauce | Deluxe Double Baked Potatoes w| Bacon & Chives 68

FILET OF BEEF • Coffee Roasted Filet of Beef | Creamy Pasilla Chile Sauce Potato Cakes w| Beef Cracklings & Smoked Cheddar Dressing 62

**CafeAnnie**  
TEXAS CUISINE

 @cafeannie

 Cafe Annie

 @cafeannie

Please let your server know of any food allergies. A 20% gratuity will be added to parties of 6 or more. No split checks please.