

# OCEAN BOULEVARD

Bistro and Martini Bar \* MP 2.5 \* Kitty Hawk

## Valentine's Day 2025

Sample menu for Valentine's Day - \$90++ per person, \$120++ with Wine Pairings

Call 252-261-2546 to reserve your table. [www.obbistro.com](http://www.obbistro.com)

**\*\*\* Menu Items subject to modifications as needed prior to event \*\*\***

**Amuse Bouche** – Crisp Shortbread *with* Goat Cheese & macerated Strawberry  
+ Caviar (*Sea Trout*) and Crème Fraîche *on* crisp Potato

*Schramsberg "Maribelle" Brut, North Coast – or – Bell's Two Hearted Ale*

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### Oyster Stew

Mirepoix Vegetables, Potatoes, fine Herbs + Cream & Herbed Croutons

### Truffled Potato & Leek Soup

rich, velvety Puree + Duck Confit *and* Chives

### Dark Chocolate and Orange Salad

Mixed Greens & Arugula, Candied Orange, cracked Dark Chocolate,  
Toasted Almonds + citrus Vinaigrette & Goat Brie Cheese

### Caesar Salad "of Hearts"

Romaine, Hearts of Palm, Pecorino Cheese, toasted Croutons +  
Artichoke Heart-Tomato Relish & Lemon-White Anchovy Dressing

### Thai Curry Shrimp & Mussels

Peppers, Cabbage, Bamboo Shoots + Red Curry-Coconut Broth

### Bourbon Braised, roasted Pork Belly

Sweet Potatoes, Brussels Sprouts + Cider Jam

### Rosemary Roasted Petite Lamb Chop

White Bean Puree, Garlicky Greens + roasted Red Pepper Relish *and* Vincotto

*Terlato Pinot Grigio, Friuli Colli Orientali '23 – or – Etude "Lyric" Pinot Noir*

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### Seared, sliced Red Venison Striploin

Sweet Potatoes, Rapini, grilled Onions, King Trumpet Mushrooms  
+ Pomegranate-Juniper Berry Demi-Glace *and* Shallot-Fig Compote

### Grilled Beef Tenderloin – or – New York Strip

Herbed Potato Cake, parsleyed Julienne Vegetables + Rosemary Beurre Rouge

### Pan Seared Rockfish Fillet

Parisian Gnocchi with Zach's chosen Accompaniments (TBD)

### Another Fish – or – Scallops (TBD)

Fregola Pasta, mixed Mushrooms, Applewood Bacon, English Peas & Spinach  
+ Lobster-Cognac Cream

*J. Lohr "October Nights" Chardonnay, Arroyo-Secco CA '21 – or – Quilt Cabernet Sauvignon,  
Napa Valley '22*

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**Ruby Chocolate & Strawberry Mousse Hearts** *with* a White Chocolate Blondie *and* tasty Accoutrements

**Dark Chocolate Raspberry Truffle Cake** *with* Fresh Raspberries + White Chocolate Ice Cream

**Red Velvet Cheesecake** *with* Crème Anglaise & Cream Cheese Icing

**Smoked Apple & Bacon Crisp** *with* Scotch Vanilla Ice Cream

*Royal Tokaji Late Harvest, Hungary 2018 – or – Warre's Late Bottle Vintage Ruby Port 2010*