

APHRODISIAC MENU | TUESDAY, FEBRUARY 14 110++ PER PERSON

the flirt SELECTONE

OYSTER ON THE HALF SHELL trio of accoutrement: mignonette, apple basil granita, tabasco & lemon foam

ROASTED ASPARAGUS LOUIS
Peekytoe crab, remoulade dressing

BLUEBERRY PINOT NOIR SORBETTO

true love SELECTONE

PETIT SURF & TURF

Langues de chat cookie

the kin

Snake river farms filet, south african lobster tail, braised fennel & wild mushroom risotto, fennel pollen beurre blanc, petite mache tossed in smoked olive oil

PAN SEARED CHILEAN SEABASS

Sesame soy glaze, smoked pork belly, wilted arugula cassoulet

happily ever after SELECT ONE

WHITE CHOCOLATE MOUSSE & RASPBERRY CHEESECAKE Basil, lemon curd

DARK CHOCOLATE TART

Toasted graham crust, roasted marshmallow fluff, chocolate curls

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MANY ITEMS ARE, OR CAN BE MADE GLUTEN FREE UPON REQUEST.
PLEASE ASK YOUR SERVER.