

## Citarella Valentine's Favorite



Red Velvet Cake

**Beef Wellington**  
**Oven Ready \$29.99 Lb & Cooked \$36.99 Lb**  
Tender prime aged filet mignon and flavorful porcini mushroom pate are wrapped in delicate puff pastry, individual portions. Pop in the oven and in minutes you will wow any guest!

**Steamed Lobster**  
**Small \$17.99 Ea & Large \$34.99 Ea**  
Seafood lovers dream; delicately steamed for tender and succulent bites. Delicious, simply naked or dipped in rich velvety butter...for a more luscious treat try with warm Truffle Butter.

## Valentine's Favorites From Our Kitchen

### Caviar Mkt \$

The food of Kings can now be enjoyed without the guilt. In the rivers of Illinois live the Hackleback Sturgeon. American caviar has come a long way; balanced flavor and delicate texture. This sturgeon caviar ranges in color from jet black to dark brown & offers a rich smooth, buttery nut taste, with hints of the sea.

### Oysters & Clams Mkt \$

The sweet, succulent and briny taste can be enjoyed fresh on the half shell or in a favorite dish.

### Black Truffles Mkt \$

Enjoy fresh black truffles decadently aromatic with a fantastic taste; truly incomparable. Shave over your favorite dish... A little goes a long way.

### Fresh Foie Gras Mkt \$

Luxuriously rich, sear grade A lobes of fresh duck foie gras and drizzle with Citarella Aged Balsamic Vinegar and serve over our fresh blinis.

### Mousses, Pates & Terrines Mkt \$

Smooth mousse de truffee, rich pate de campagne or mild vegetable terrines we're sure to have one you will love.

### Celebration of the Sea Mkt \$

A tempting array of sweet & succulent **Alaskan King Crab Legs** and **Stone Crab Claws**. Enjoy one or all!

### Steamed Shrimp \$24.99 Lb

Plump, large steamed shrimp serve with lemons and our own Cocktail Sauce.

### Crab Cakes \$5.99 Ea

Delicious chunks of crab meat are used in our crab cake recipe. Individually portioned, serve with our own Tartar Sauce. Heat and Eat.

### Sauteed Brussels Sprouts \$7.99 Lb

Sauteed onions and extra virgin olive oil are tossed with whole tender Brussels sprouts.

### Sautéed String Beans \$8.99 Lb

We sauté fresh beans in EVOO to a perfectly crisp, yet tender consistency and lightly season for a delicious addition to your meal.

### Potato Puree \$4.99 Lb

Fresh whole potatoes are cooked and pureed, not mashed, for a buttery smooth and lusciously savory side dish.

### Poached Asparagus \$9.99 Lb

Cooked until perfectly tender, drizzled with Citarella extra virgin olive and Finished with colorful julienned peppers.

## Valentine's Date Night Dinner

A luxurious meal and decadent desserts are the perfect romantic indulgence for your loved one. Just add Heat!

### Surf and Turf for Two \$155.00

Beef Wellingtons  
Steamed Lobsters  
Half Dozen Fresh Shucked Oysters  
Half Dozen Fresh Shucked Little Neck Clams  
Sautéed Stringbeans  
Rosemary Roasted Potatoes  
Two Decadent Individual Chocolate Heart Cakes

Recipe

## Valentine Brunch

### Fluffy Frittata with Caviar

- \* 8 eggs
  - \* 2 Tbsp milk
  - \* Citarella sautéed onions ¼ cup
  - \* Citarella sautéed mushrooms- ¼ cup
  - \* Sundried tomatoes- ¼ cup, finely chopped
  - \* Rosemary roasted potatoes- ¼ lb cut in ¼" thick cubes
  - \* Salt and pepper to taste
  - \* Parmigiano Reggiano- cut in 6 pieces ¼" thick cubes
  - \* Fresh lightly salted mozzarella- cut 6 pieces ¼" thick cubes
- Serve with American Caviar and Crème Fraiche for an indulgent touch!

Preheat oven to 400°F.

In a mixing bowl, whisk together eggs and milk. Add in sautéed onions, mushrooms, roasted potatoes and sun-dried tomatoes, sprinkle with salt and pepper.

Add mixture to an oiled oven-proof stick-free skillet or for an extra special presentation cook mixture in a small oiled Bundt pan- when cooked place serving plate upside down over Bundt pan, holding pan closed with plate, flip pan onto plate.

Spread out mixture evenly on bottom of skillet/pan. Sprinkle cubed Parmigiano and mozzarella into mixture. Bake for approximately 30 minutes, until frittata is fluffy and golden. Pierce with toothpick, it is done when toothpick comes out clean. Remove from oven with oven mitts and let cool for a few minutes. Cut into individual portions and top with Caviar and a dollop of crème Fraiche.



# VALENTINE'S DAY MENU 2012

Let our team of experts help you with your romantic meal or gift ideas.



## Sweet Treats

All made from scratch, by our chef

Tuxedo Designed Chocolate Dipped Long-Stem Strawberries - Dark or White  
Valentine's Day Cupcakes  
Valentine's Day Mini-Cupcakes (5-Pack)

### HEART SHAPED CLASSICS - IND & LG

Red Velvet Cake  
Opera Cake  
Napoleon Cake  
Maracaibo Cake  
Chocolate Flourless Cake  
Linzer Heart Cookies  
Valentine Cookies (5-Pack)  
Sweet Heart Large Cookie

### COOKIES

Biscotti  
Italian Almond Bars  
Traditional Butter Cookies  
Artisanal Cookies  
Russian Tea Cookies  
Sea Salt Chocolate Chip Cookies

### TREATS

Valentine Mini-Cupcakes (5-Pack)  
Valentine Cupcakes  
Brownies - Fudgy or Turtle  
Pecan Bars  
Bar Bites  
Chocolate Mousse  
Tiramisu  
Apple Strudel  
Eclairs  
Rugelach  
Rice Pudding  
Bread Pudding

### CHOCOLATE

Citarella Chocolate Truffles Box (10 Piece & 20 Piece)  
Citarella Hazelnut Truffles Box (12 Piece & 20 Piece)  
Citarella Deluxe Square Acetate Box (18 Piece)  
Citarella Chocolate Bars - Assorted Flavors

## Citarella Valentine's Selection

Freshest Selection ★ Most Variety  
Create your own special menu by pairing these delicious foods.

### APPETIZERS

Osetra Caviar  
American Caviar  
Salmon Caviar  
Creme Fraiche  
Fresh Black Winter Truffles  
Fresh Blinis  
Fresh Duck Foie Gras Grade "A"  
Medallion of Duck Foie Gras w/Truffles  
Mousse De Trufée  
Crab Cakes  
Porcini Ravioli

### SOUPS & SALADS

Lobster Corn Chowder  
Lobster Bisque  
Lobster Salad  
Wild Rice Salad

### TRADITIONAL SIDES

Potato Puree  
Butternut Squash w/Cranberries  
Risotto with Pumpkin & Porcini  
Sautéed String Beans  
Poached Asparagus  
Sautéed Brussels Sprouts  
Mixed Grilled Vegetables  
Stuffed Artichokes  
Roasted Potatoes  
Beets Al Forno

### READY TO HEAT

Beef Wellington\*  
Poached Salmon  
Baked Salmon with Julienned Vegetable  
Roasted Stuffed Cornish Hens 1-1 1/2 Lb

### READY TO EAT

Steamed Shrimp  
Stone Crab Claws  
Jumbo Lump Crab Meat  
Steamed Lobsters Small & Large

### READY TO COOK

Oysters - Unshucked & Shucked  
Bosole  
Cape  
Fisher Island  
Kumomoto  
Prince Edward Island  
Wellfleet

Clams - Unshucked & Shucked  
Cherrystone  
Little Neck

Live Lobsters  
Small 1 1/4 Lb  
Large 1 1/2 Lb & up

Alaskan King Crab Legs  
Fresh Lobster Meat  
Cold Water Lobster Tails  
Escargots

Filet Mignon  
Porterhouse  
NY Strip or Shell Steak  
Beef Wellington\*  
- Individual (3/4 Lb-1 Lb)

Veal Loin Chops  
Rib Lamb Chops  
Rack of Lamb  
Stuffed Pork Chops

### SAUCES

Mignonette sause  
Mustard sause  
Cocktail Sause  
Tarter Sause

(\* Please place orders 24 hours in advance.

Prices are subject to change and may vary by location. All items are subject to availability. Not responsible for typographical errors.

## Romantic Dinner at Fulton

Join us at our **FULTON Restaurant** for our Valentine's Day Tasting Menu for an incredible, sumptuous meal.

### Apetizer

Steak Tartar  
Egg Yolk, Cornichons, Mustard, Capers

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Seared Diver Scallops  
Chanterelles, Braised Bibb Lettuce

### Entrees

Whole Roasted Lobster  
Tarragon Lobster Butter, Mache Salad

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Seared Duck Breast and Foie Gras  
Farro, Roasted Fennel, Pomegranate

### Dessert

Chocolate Tasting for Two:  
Hot chocolate, Chocolate Parfait, Souffle, Tart.

Reservations 212-288-6600 - 205 East 75<sup>th</sup> Street, NYC 10021 - [www.FULTONNYC.com](http://www.FULTONNYC.com)

