

Gertrude's Annual
Valentine Aphrodisiac Menu

A Prix Fixe Amour Tasting Dinner

Served on the evenings of Valentine's Day Weekend:
Friday-Sunday, February 12-14, 2010

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

Three-Course Menu:

\$49 (\$39 for Vegetarian)

Four-Course Menu:

\$59 (\$49 for Vegetarian)

Reservations

www.gertrudesbaltimore.com

410.889.3399

*Please note no discounts will be honored on these evenings,
including the BMA Member discount.*

L'Exilement, Un

Roasted Butternut Squash Bisque

With Yukon Gold potatoes, fennel, apples & Calvados

Marvesta Shrimp Bisque

With tempura-battered shrimp and saffron aioli

L'Exilement, Deux

Chincoteague Oysters

Freshly-shucked & served on the half-shell

Local Butter Lettuce & Radish Salad

With baked herbed goat cheese rounds and buttermilk dressing

Black Beluga Lentil Salad

Marinated in balsamic vinaigrette, with a bouquet trio of roasted woodland mushrooms,
and garlic red & yellow bell peppers

Lobster & Scallion Spring Rolls

Offered with green chile aioli

Petit Veal Oscar Rolls

Stuffed with jumbo lump crab, served with béarnaise sauce

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Intermezzo: Pear-Ginger Sorbet

Le Baiser d' Amour

Crab Cake Lovers

The Eastern Shore Clayton crab cake meets its Baltimore sweetheart, Gertie: both made with crab from Maryland waters, and accompanied by saffron couscous, asparagus, and rum-Scotch bonnet butter sauce

Marvesta Shrimp & Jumbo Scallops Linguine

With a macadamia nut-pesto cream sauce

Hearts of Lobster Ravioli

Housemade ravioli with lobster, crab & scallops served in a roasted shellfish broth with frizzled leeks and rainbow Swiss chard

Char-Grilled Bison Flat Iron Steak

Topped with a charred shallot-white truffle butter, served with broccolini and Yukon gold potato-cremini mushroom croquettes

Sauteed Lamb Marsala

With artichoke hearts, asparagus & roasted red pepper, accompanied by pearl onion mashed potatoes

The Eggplant Stack

Layered with garlic spinach, grilled Portobello mushroom and Boursin cheese, with a parsnip-sweet potato mousseline and sauté of radicchio & red endive

La Frenesie

Chocolat Menage a Trois

Buttery chocolate genoise layered with a trio of dark, white & milk chocolate mousses

Warm Pineapple Upside-Down Cake

Offered with coconut rice pudding and dark rum-roasted mango

(You're My) Banana Cream Honey Pie

With a chocolate shortbread crust, garnished with Champagne-strawberry coulis

Ebony & Ivory

Vanilla bean sorbet and chocolate sorbet served in a lavender tuile cup, with fresh berries

Please note that pricing does include all soft beverages (including coffee & tea); however, it does not include service gratuity, alcohol, or parking.

The Three-Course Menu includes the following: one soup, appetizer or salad; one entrée; and one dessert. No exceptions will be made.

The Four-Course Menu includes one selection from each of the four courses. No exceptions will be made.