

Gertrude's Restaurant

Valentine Aphrodisiac Menu

A Prix Fixe Amour Tasting Dinner

Served on the evenings of Saturday, Sunday & Tuesday, February 11, 12 & 14, 2012

In addition to this special Valentine Menu being offered,
a "limited edition" of our regular Dinner Menu will also be available.
The special Tuesday with Gertie Menu will not be available on Tuesday, Feb. 14.

Three-Course Menu: \$49 (\$42 for Vegetarian)

Reservations: www.gertrudesbaltimore.com or 410.889.3399

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

L' Exilement, Un

Asparagus Bisque

With roasted lemon crouton and pumpkin seed oil drizzle

Baked Harris Prime Oysters

Stuffed with Clayton's Crab Imperial

A Lovers' Salad for Salad Lovers

Warm Frisee, Black Rock Orchard Pink Lady Apples & Poached Pear with
Cherry Glen goat cheese toasts, toasted hazelnuts & hazelnut vinaigrette

Le Baiser d' Amour

Crab Cake Lovers

The Eastern Shore cake meets its Baltimore sweetheart Gertie, both made with crab
from Maryland waters, offered with roasted shallot mashed potatoes and buttered asparagus

Woolsey Farm Grilled Lamb Chops

With onions, parsnips & turnips served on soft polenta, with roasted brussel sprouts

Hearts of Lobster Ravioli

Served with a Champagne, saffron & roasted leek cream

Eggplant Stack

Layered with garlic spinach, grilled Portobello mushroom & herbed cashew "cheese",
offered with a winter root vegetable "crème fraiche"

La Frenesie

Chocolat Paradis

Shots of Chocolate Mousse, Chocolate Creme Brulee, and Chocolate Panna Cotta,
accompanied by a mini Chocolate Flourless Cake

Aphrodisiac Menage a Trois

Poached Tropical Fruits, Fig-Almond Financier, and Roasted Banana Honey Tart

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



GERTRUDE'S

A JOHN SHIELDS RESTAURANT AT THE BMA
www.gertrudesbaltimore.com