

# SMITH & WOLLENSKY

Est. 1977

AMERICA'S STEAKHOUSE

## VALENTINE'S DAY SHARING MENU

95.00

WITH

## CHAMPAGNE LANSON PAIRING

135.00

## AMUSE BOUCHE

### QUEEN SCALLOP CEVICHE

## STARTER

### SEAFOOD COCKTAIL

shrimp, jumbo lump crab meat

Add:

### HALF DOZEN CARLINGFORD OYSTERS

(24 supplement)

Pairing: Champagne Lanson, Le Black Creation

## MAIN

### PREMIUM IRISH CHATEAUBRIAND 600G

Whipped potato, tenderstem broccoli & Asparagus, tomato & herb salsa

Or

### CÔTE DE BOEUF 850G

Whipped potato, tenderstem broccoli & Asparagus, tomato & herb salsa

(20 supplement per person)

Pairing: Champagne Lanson, Le Black Réserve

## DESSERT

### WHITE CHOCOLATE MOUSSE

Lanson Champagne jelly and passion fruit cream

Pairing: Champagne Lanson, Le Rosé

## HOUSE COCKTAILS

### LYCHEE 76 ..... 18.00

Citron Vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.

### OLD CUBAN ..... 18.00

Havana Club 7 year old Rum, fresh mint, lime and sugar, shaken and topped with Lanson Père & Fils Brut Champagne.

### KIWIDO ..... 16.00

Tito's Vodka, fresh kiwi, lavender syrup, lemon & apple juice and lavender bitters, served in a lavender haze.

### LIZZIE'S DAIQUIRI No.II ..... 16.00

Havana Club 7 year old Rum, maraschino, lime, sugar and Lizzie's favourite tiple, Dubbonet.

### MAI TAI ..... 16.00

Havana Club 7 year old Rum, S&W tiki rum blend, lime juice, apricot brandy and almond syrup. (contains nuts)

### S&W GIN SLING ..... 16.00

Sipsmith London Dry Gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura's, pineapple juice and club soda.

### WHISKY FJORDS ..... 16.00

Cutty Sark Blended Scotch Whisky, Brännland Ember Iscider, Jerry Thomas decanter bitters and soda with a lemon zest.

### THE YEAR OF THE SNAKE ..... 16.00

Sipsmith London Dry Gin, green melon liqueur, lime juice, Green Chartreuse, lychee juice and a touch of sugar.

### VANILLA PASSION ..... 16.00

Absolut Vanilla Vodka, passion fruit purée, lime juice and sugar, served over crushed ice.

### BANANA NOVARA ..... 16.00

Four Roses Bourbon, banana liqueur, Campari, lime juice shaken with egg white. (contains egg)

## VIRGIN COCKTAILS

### STRAWBERRY FIELDS ..... 7.00

Strawberry purée, pineapple, apple & lemon juice

### POM-POM ..... 7.00

Apple & cranberry juice, pomegranate grenadine, elderflower cordial and lime juice.

### BURNING BUSH ..... 7.00

Orange infused apple cider vinegar shrub, chilled breakfast tea, lemon juice and ginger beer.

## MARTINIS & MANHATTANS

(80 ML SERVE)

### S&W MARTINI ..... 19.95

Tito's Vodka or Sipsmith London Dry Gin and Dolin Chambéry dry vermouth served with a lemon twist or mammoth Halkidiki olives.

- Dirty, with olive brine.

- Blue cheese stuffed olives.

- Vesper, gin and vodka with Kina L'Aero d'Or aperitif and a lemon twist.

### S&W MANHATTAN ..... 19.50

Four Roses Bourbon

### S&W RYE MANHATTAN ..... 26.50

Rabbit Hole Rye Whiskey

and a choice between;

- Classic, Antica Formula sweet vermouth.

- Perfect, a mix of Antica Formula sweet & Belsazar dry vermouth.

Served with a cherry or an orange twist.

## WINES BY THE GLASS

SPARKLING WINE 125 ML

### LANSON PÈRE & FILS BRUT ..... 18.50

Reims, France

### LANSON LE ROSÉ CREATION ..... 22.00

Reims, France

### CANAL GRANDO, PROSECCO ..... 8.75

Veneto, Italy

## WHITE WINE 175ML

### L'ECLAT 'DOMAINE DE JOY', ..... 9.95

Côtes de Gascogne, France

### HERITAGE VIOGNIER, ..... 11.05

Les Collines du Bourdic, France

### TE MUNA, CRAGGY RANGE ..... 16.15

Sauvignon Blanc, New Zealand

### VIGNAMATO 'VERSIANO' ..... 14.35

Verdicchio, Marche, Italy

### KENDALL JACKSON FAMILY ..... 17.95

Chardonnay, Sonoma

### THOMAS LABILLE CHABLIS ..... 20.15

Chablis, France

## ROSÉ WINE 175ML

### PINK DIESEL ..... 14.35

Grenache Blend, Provence, France

### QUATRE VIN ..... 16.45

Cinsault Blend, Provence, France

## RED WINE 175ML

### CHÂTEAU D'AGEL ..... 11.05

Syrah Blend, Minervois, France

### BERONIA RIOJA CRIANZA ..... 12.55

Edición Limitada, Spain

### HUNUC RESERVE, MALBEC ..... 14.35

Domaine Bousquet, Uco Valley, Mendoza

### LE COQ VOLANT ..... 16.95

Grenache/Syrah, Côte du Rhône, France

### LOUIS LATOUR, BOURGOGNE ..... 17.85

Pinot Noir, Burgundy

### FEDERALIST '1776' ZINFANDEL ..... 20.85

Central Coast, California

### PASO D'ORO ..... 22.75

Cabernet Sauvignon, Paso Robles

## FINE WINE

SERVED BY CORAVIN 175ML

### RUTHERFORD HILL ..... 32.85

Merlot, Napa Valley, 2018

### SANFORD ..... 33.35

Pinot Noir, Sta Rita Hills, 2022

### LOUIS.M. MARTINI ..... 35.30

Cabernet Sauvignon, Napa Valley, 2019

### CASTIGLIONE VIETTI ..... 45.75

Barolo, Italy, 2018

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. \*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurised cheese may increase your risk of foodborne illness. All steak weights are pre-cooked and approximate. An optional 15% service charge will be added to your bill. All prices are inclusive of VAT. V21



NETWORK: S&W FREE WIFI

125ML SERVES AVAILABLE