

A Valentine's Day promotional graphic for Atlas Restaurant. The design features a yellow arch at the top containing the word "VALENTINE'S" in red, uppercase letters. Below the arch are several red hearts of various sizes and styles, including some with intricate line patterns. The central focus is a red rounded rectangle containing the word "ATLAS" in white, uppercase letters, with a yellow compass needle integrated into the letter "A". Below "ATLAS" is the text "THE RESTAURANT" in white, uppercase letters. The entire graphic is framed by a yellow line that forms a large arch and two vertical stems. Each stem has a red flower with yellow outlines and several yellow leaves. There are also solid red circles scattered throughout the design.

VALENTINE'S

ATLAS
THE RESTAURANT

five course tasting menu

*valentine's weekend
february 14th - february 16th*

\$132 per person (includes 20% service fee)
tickets available through atlastherestaurant.com

1st

tuna sashimi

*avocado | bell pepper | relish of jicama, radish, mango
blood orange vinaigrette*

or

fennel leek soup

pine nut | pink peppercorn cream | espelette oil

2nd

lobster ravioli

celery root | leek | basil | lobster roe | champagne cream sauce

or

squab

*cardamom carrot | shiitake mushroom | pear | house bacon
purple mustard | riesling squab reduction*

3rd

sablefish

*beech mushroom | parsnip | french bean | mussels
caramelized shallot custard | lemon coriander beurre blanc*

or

salmon

*romanesco | cauliflower | celery root | champagne celery gelee
tarragon aioli | pink peppercorn beurre rose | nasturtium*

4th

lamb

*cannellini bean | peruvian pepper | saffron braised salsify
merguez sausage | vidalia onion soubise
petite syrah lamb reduction*

or

bison

*brussels sprouts | sweet potato | buttered leeks | hazelnut
salsa verde | creamed sherry reduction*

5th

love song

*chocolate brownie | earl grey whipped ganache
orange caramel | orange supreme | earl grey milk crumb*

or

be sweet to me

*jaconde biscuit | passionfruit mousse | passionfruit curd
coconut meringue | honeycomb caramel*