



PRESS RELEASE

For Immediate Release

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Valentine's Decadence at Blackwall Hitch

Annapolis, MD - Valentine's Day... the ultimate showcase for love and romance. Whether it's your first date or your fiftieth, don't leave the evening to chance. Our decadent food, intimate décor and personal touch will make your Valentine's celebration an evening to remember.

Our special 4-course Valentine's dinner menu (below) is carefully crafted to provide you and your love choices to suit a variety of tastes for appetizer, soup/salad, entrée and dessert. It is available Friday, February 10, through Monday, February 13, alongside our regular dinner menu. Available solely for dinner Tuesday, February 14 (a.k.a. The Big Day). \$79 per person. Reservations required. 410.263.3454.

Blackwall Hitch Valentine's Menu

Please select one from each course

APPETIZERS

TUNA POKE: Ahi Tuna with Marinated Cucumbers, Wasabi Tobiko Caviar, Fried Wontons dressed in a Sesame-Lemon Vinaigrette

BAKED BRIE: Warm Brie Cheese paired with a Brandy Fig-Pecan Spread & Frisée Salad

BLACKWALL SHRIMP: Jumbo Shrimp sautéed with White Wine, Garlic & Creole Butter topped with fresh chopped Green Scallions served with warm Artisan Bread

SOUP & SALADS

SWEET WHITE CORN & CRAB CHOWDER: A rustic chowder featuring Sweet White Corn & Sweet Claw Crab Meat with Scallions & a dash of Hot Sauce accompanied by Oyster Crackers

PISTACHIO-CRUSTED GOAT CHEESE: Pistachio-Crusted Goat Cheese paired with Arugula & Endive Salad with Fresh Raspberries & Toasted Pistachio Nuts dressed in a Raspberry-Shallot Vinaigrette

THE BLACKWALL SALAD: Fresh Field Greens, Grape Tomatoes, Sliced Cucumbers, Diced Red Onions & Shredded Carrots dressed in our Signature Blackwall Hitch House Vinaigrette Dressing

ENTRÉES

VALENTINE'S DAY DUO: Grilled Filet Mignon & Signature Maryland Crab Cake accompanied by Black Truffle-Garlic Steak Fries & Thyme-Roasted Honey-Glazed Carrots served with Bacon-Onion Compound Butter

PAN-SEARED DIVER SCALLOPS: Pan-Seared Diver Scallops accompanied by Roasted Cauliflower-Spinach Couscous, Asparagus & Toasted Almonds drizzled with Roasted Tomato-Butter Sauce

SEAFOOD PASTA: Shrimp, Maine Lobster, Bay Scallops, Crab meat, sautéed in White Wine, Pickled Hot Cherry Peppers & Fresh Lemon Juice tossed with Fresh Tagliatelle Pasta

PAN-SEARED CHILEAN SEA BASS: Chilean Sea Bass pan-seared with Tomato-Leek Broth accompanied by Saffron-Wild Mushroom Risotto

BIERIG BROTHERS FARM (Vineland, NJ) LAMB LOIN CHOPS: Two 6oz. Lamb Loin Chops roasted with Garlic & Rosemary served with Caramelized Onion-Mashed Potatoes & Sautéed Green Beans

DESSERTS

CLASSIC STRAWBERRY COBBLER WITH STRAWBERRY ICE CREAM: Warm, sweet, classic Southern Strawberry Cobbler served à la mode with luscious Strawberry Ice Cream

CHOCOLATE CREAM PIE: A silky, chocolate pie made with rich cocoa served with pillowy Vanilla Bean Whipped Cream, rich Strawberry Sauce & tender White Chocolate Shavings

About Blackwall Hitch

A dining experience blending the area's finest in tastes & talents, Blackwall Hitch is a coastally inspired concept that creates a local connection. Here you'll find seasonally driven and locally sourced food and spirits, great local music and the area's friendliest staff and patrons. With each visit as you take in the local flavor, we guarantee you'll be hook in no time. Get hooked on the flavor. For more information, visit TheBlackwallHitch.com.

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