

Happy Valentine's Day from Amani's!

Pre Fixe Four Course Menu | **\$85 per person**
Includes Glass of Champagne and Homemade Limoncello

First Course

Yukon Potato and Leek Soup

Crispy Prosciutto, Crème Fraiche

Lemon Artichoke Soup

Blackened Shrimp Salsa, Cilantro

Field Green Salad

Pomegranate Vinaigrette, Goat Cheese, Golden Raisins, Pine Nuts

Boston Bibb Salad

Red Wine Vinaigrette, Blue Cheese Crumbles, Roasted Red Onions, Garlic Croutons, Tomatoes

Baby Spinach Salad

Sesame Vinaigrette, Crispy Pork Belly, Scallions, Julienne Carrots, Bell Peppers, Cashews

Second Course

Long Island Duck Confit

Wild Mushroom and Sage Ravioli, Truffle Brown Butter, Herb Breadcrumbs

Alaskan King Crab Roll

Lemon Tarragon Aioli, Roasted Shallots, Micro Greens, Butter Grilled Bun

Prime Filet Carpaccio

Crispy Capers, Italian Parsley, Lemon Olive Oil, Shaved Parmesan

Baby Shrimp Tempura

Charred Pineapple, Toasted Pecans, Chili Garlic Aioli, Crispy Rice Noodles

Coulotte Steak Poutine

Achiote, Crispy Sweet Potato Batons, Cheddar Curd, Velouté

Escargot en Croute

Black Garlic Butter, Fresh Herbs, Puff Pastry

Amani's BYOB

105 East Lancaster Ave., Downingtown, PA 19335
484-237-8179

Open every day for lunch & dinner with brunch every weekend



Local Ingredients Provided By:

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Highspire Hills Farm of Glenmoore, Green Meadow Farm of Gap,
and Gadaletto's Seafood of West Chester

Third Course

Seared Diver Scallops - Miso Vinaigrette

Togarashi Spice, Ginger Infused Forbidden Rice, Sautéed Bok Choy

Duroc Pork Chop - Orange and Fennel Chutney

Barley Hazelnut Risotto, Roasted Brussel Sprouts

Porcini Dusted Striped Bass - Roasted Red Beet Broth

Blue Corn Polenta Cake, Sautéed Snap Peas

Venison Osso Bucco - Blueberry Demi-Glace

Roasted Root Vegetable and Potato Medley

Prime Barrel Cut Ribeye - Chervil and Golden Cayenne Hollandaise

Crispy New Potatoes, Sautéed Haricot Vert

Ora King Salmon - Mango Beurre Blanc

Cilantro Infused Quinoa, Sautéed Asparagus

Dessert

Mint Chocolate Cheesecake

Chocolate Wafer Crust, Chocolate Crème Anglaise

Carrot Cake

Golden Raisins, Walnuts, Cream Cheese Icing

Dark Chocolate Crème Brûlée

Fresh Raspberries, Raw Sugar Brûlée

Tiramisu

Cocoa Powder, Mascarpone Mousse, Espresso Soaked Lady Fingers

Mixed Berry Bread Pudding

White Chocolate, Crème Anglaise, Vanilla Bean Whipped Cream

*Menu items are subject to change

Vegetarian, Vegan, or Dietary Restrictions?
Please let us know and the chef will create something special for you!

Jonathan Amann Executive Chef / Owner
Jeanine Amann General Manager / Owner