



# Valentine's Day Menu

THE HOLLOW BAR + KITCHEN

3-Course Dinner + Flute of Prosecco, \$55pp plus tax + gratuity

## STARTERS

Grilled Romaine, Roasted Vidalia Onion-Sesame Dressing with  
Cumin-Roasted Sweet Potato + Toasted Pepitas

Moody Blue Cheese Dip topped with Toasted Almonds + Chives,  
served with Baguette Toast Points

Lobster Fritters, Chipotle Crema + Cotija Cheese

## MAINS

Pan-Seared Organic Airline Chicken Breast with Shiitakes, finished oven-roasted.  
Agrodolce Pan Jus, Haricot Verts + Rice Pilaf

Sesame Grilled Wild Salmon

Soba Noodles, Kimchi + Sugar Snap Peas, topped with Oyster Sauce + Seaweed Salad

Seitan Coq au Vin

Sautéed Seitan Cutlets in a Vegan Red Wine Stew, Pearl Onions, Mushrooms,  
Carrots + Celery over Rice Pilaf

Surf + Turf

Lump Crab Cake + Organic Top Sirloin, with a Cajun Crawfish Butter,  
Pecan Smashed Potatoes, Braised Collards + Kale

## ENDINGS

*Selections by Fifth Tier Baking Studio in downtown Albany*

Red Velvet Layer Cake

Flourless Chocolate Cake

Vanilla Bean Cheesecake with Raspberry Coulis

RESERVATIONS REQUIRED VIA [THEHOLLOWALBANY.COM](http://THEHOLLOWALBANY.COM) OR CALL 518.426.8550.