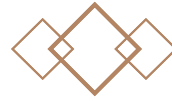


Temple  
bar



## HAPPY VALENTINE'S DAY

### APPETIZERS

**Beef and Beet Tartare** 12

*Onion Dip, Capers, Chips*

**Diver Scallops** 15

*Szechuan Pork Belly,  
Cucumber, Sesame*

### ENTREES

**Grass-Fed Ribeye** 36

*Duck Fat Potatoes, Braised Cabbage,  
Sauce Choron*

**Whole Roasted Long  
Island Duck for Two** 52

*Country Stuffing, Winter Vegetables,  
Chestnut Honey*

### DESSERT

**Profiteroles** 8

*Vanilla Ice Cream, Passion Fruit Ganache*

### COCKTAILS

**Amortentia** 12

*Amber Rum, Creme de Cassis,  
Angostura Bitters, Creme de Cacao*

**Date Night** 12

*Bourbon, Date Nectar,  
Kronan, Gran Clasico*

Executive Chef Richmond Edes

18% Gratuity will be added to groups of six or more \*Consuming raw or under cooked animal products may be hazardous to your health  
\*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party