

Valentine's Weekend 2020

Prix Fixe Menu

First Course

Cheese & Charcuterie Board

Three artisan cheese bites, premium cured meats, mustard, garni and pickled condiments

Seafood Trio

Shrimp Cocktail, Crab Arancini & Ahi Tuna Poke

Crispy Duck Confit Eggrolls

Served with peanut curry and chile-lime dipping sauces

Salad of Candied Kumquats & Drunken Goat Cheese

Petite heirloom lettuces, champagne-shallot vinaigrette, pomegranate arils

Main Course

Chicken Paillard Saltimbocca

Tender breast layered with Parma prosciutto, fresh sage and fontina cheese.
Served atop linguine tossed with New Mexico red chile, peas & artichoke hearts
in a Marsala wine pan sauce

Lamb Strip Loin

Accompanied by house made gnocchi & gorgonzola cream,
garden vegetable mélange and Rhone red-thyme jus

Pan Roasted Chilean Seabass

Toasted Israeli cous cous, steamed asparagus, tomato-saffron broth

Local Bison Teres Major Steak

Whipped sweet potatoes, roasted Brussels sprouts with crispy bresaola,
Charred onion-Jack Daniels jus

Dessert Course

Petits Fours Plate

Blackberry Mousse Profiteroles, Chocolate Cream Pie Bites,
Cracker Jack-and-Jill Bon Bons

*\$42 per person. Does not include tax or tip
Shared plate charge will be \$10 additional*

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Dinner Specials

Seafood Trio for the Couple • 16

Shrimp Cocktail, Crab Arancini & Ahi Tuna Poke

Salad of

Candied Kumquats & Drunken Goat Cheese • 10

Petite heirloom lettuces, champagne-shallot vinaigrette, pomegranate arils

Pan Roasted Chilean Seabass • 34

Toasted Israeli cous cous, steamed asparagus, tomato-saffron broth

Local Bison Teres Major Steak • 34

Whipped sweet potatoes, roasted Brussels sprouts with crispy bresaola,
Charred onion-Jack Daniels jus

Petits Fours Plate • 8

Blackberry Mousse Profiteroles, Chocolate Cream Pie Bites,
Cracker Jack-and-Jill Bon Bons

