

Valentine's Day Dinner

\$150 per person 4 -course prix fixe menu

First Course

Charcuterie Board

Imported & Domestic Hard and Soft Cheeses / Black Truffle & Sopressata Salami / Sea Salt Crackers
Dried & Fresh Fruit / Roasted Salted Marcona Almonds / French Baguette / Passion Fruit Marmalade

Second Course

Choose one

Bluefin Tuna Tatare

English Cucumber / Eggplant Tempura / Avocado / Frisse / Pine Nuts / Soy Wasabi Vinaigrette

Maine Lobster Bisque

Crème Fraiche / Puff Pastry / Chives

Honey Crisp Apple Salad

Black Mission Figs / Cinnamon Walnuts / Valbreso French Feta Cheese / Sultana Grapes
Mixed Baby Greens / Sherry Vinaigrette

Third Course

Choose one

Surf & Turf

Grilled Prime Beef Filet Mignon / Broiled Maine Lobster Tail / Saffron Aioli / Potato Puree
Charred Parmesan Broccolini / Maitake Bordelaise Sauce

Chilean Seabass

Mushroom Risotto / Jumbo Asparagus / Micro Red Beets / Saffron Beurre Blanc

Pan Seared Diver Scallops & Slow-Braised Kobe Beef Short Ribs

Parsnip Puree / English Peas / Micro Red Beets

Colorado Rack of Lamb

Potato Gratin / Haricot Vert / Gremolata / Au Jus

Red Wine Roasted Mary's Chicken

Corn Polenta / Pickled Romanesco / Burgundy Mushroom Sauce

Veggie Terrine

Zucchini / Rainbow Swiss Chard / Bell Pepper / Asparagus / Eggplant / Tomato Chutney
Roasted Pine Nuts / Ricotta Cheese / Bechamel

Dessert

Trilogy Chocolate Cake & Tropical Fruit Tart