

VALENTINE'S DAY

FEBRUARY 14, 2016 | 5PM AND 7PM SEATINGS

Sweetheart Dinner

INCLUDES COMPLIMENTARY GLASS OF CHAMPAGNE

First Courses

PLEASE CHOOSE ONE

OYSTERS ON THE HALF SHELL

MIGNONETTE SAUCE

ESCARGOTS A LA BOURGUIGNONNE

CRISPY PROSCIUTTO-WRAPPED ASPARAGUS

Second Courses

SMOKED SALMON CHOWDER

Sourdough Garlic Crostini

BABY WEDGE SALAD

CARAMELIZED PEARL ONIONS, CRISPY PROSCIUTTO, POACHED EGG, CHARRED TOMATO BASIL VINAIGRETTE AND ROQUEFORT

Third Courses

PLEASE CHOOSE ONE

PAN ROASTED RACK OF COLORADO LAMB*

WILD BLUEBERRY SAUCE, ROOT VEGETABLE, YUKON HASH
(*Add \$5 FOR LAMB CHOICE)

SEAFOOD RISOTTO

SEARED SCALLOPS, PRAWNS, CLAMS, AND CRAB OVER RISOTTO PERNOD LOBSTER SAUCE AND GARLIC CROSTINI

HERB CRUSTED BEEF TENDERLOIN MEDALLIONS

COGNAC, PINK PEPPERCORN SAUCE, SONOMA GOAT CHEESE POLENTA,
ASPARAGUS AND BABY CARROTS

Fourth Courses

POACHED PEAR TARTLET

WITH BRANDIED MOUSSELINE SAUCE

\$49 PER PERSON

TAX AND 20% GRATUITY WILL BE ADDED TO CHECKS * NO PLATE SPLITTING, PLEASE