



VALENTINE'S DAY

APPETIZERS

Select One

POACHED PEAR & ARUGULA

Pecan | Goat Cheese | Pomegranate Seed | Frisée
Lemon Vinaigrette

Or

CHIPOTLE & ROASTED CORN SOUP

Herbed Bread Crumb | Green Onion | Grilled Focaccia

ENTRÉE

Select One

GRILLED PORK TENDERLOIN

Red Chile Sweet Potato Mash | Mushroom Herb Demi-Glace
Roasted Asparagus

Or

BACON WRAPPED FILET MINON

Garlic Pommes Purée | Broccolini | Red Chile Demi-Glace
Garlic Toast

Or

ROASTED ZUCCHINI BOAT

Spinach | Quinoa | Roasted Corn | Mushroom
Red Pepper | Mole Sauce

Or

BUTTER & HERB POACHED LOBSTER TAIL

Saffron Risotto | Roasted Asparagus | Chive
Grilled Lemon

DESSERTS

Select One

RED VELVET CAKE

Chocolate Shaving | Roasted Piñon | Macaron

Or

TEQUILA LIME TART

Chantilly Cream | Roasted Piñon | Lime Wedge

Executive Chef Joshua Gomez

\$95 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or raw eggs may increase your risk of foodborne illness.*