

# +luminaria+

restaurant & patio

## Valentine's Menu

### PRE-COURSE

#### House-Baked Green Chile Blue Cornbread

Stone-Ground Blue Cornmeal Blended with Fire-Roasted New Mexico Green Chile, Baked In-House and Served Warm with Cultured Honey Butter

### FIRST-COURSE

#### Heirloom Tomato & Strawberry Salad

Seasonal Field Greens, Burrata Mousse, Basil Oil, Strawberry Essence, White Balsamic Pearls

- or -

#### Pumpkin Velouté

Hazelnut Crumbles, New Mexico Red Chile Oil

- or -

#### Wild Mushroom Carnaroli Risotto

Aged Parmesan, Wild Mushrooms, Black Winter Truffle

### SECOND-COURSE

#### “Love Bird”

Confit Hudson Valley Duck, Celery Root, Pearl Onions, Jus de Rôtissage

- or -

#### Heart & Sole

Petrale Sole, Sauce Vin Jaune, Brown Butter, English Pea Cassoulet, Winter Citrus

- or -

#### Braised Short Rib

Mole Blanco, Onion Jam, Baby Carrot, Red Wine Jus

### THIRD-COURSE

#### Chocolate Mousse Pyramid

Chocolate Mousse on a Sponge Cake, Strawberry Coulis

- or -

#### Raspberry Cheesecake

Buttery Cookie Base, Raspberry Cream, Strawberry Sauce, Finished with a White Chocolate Glaze

- or -

#### Venere Nera (Black Venus)

Chocolate Sponge Cake Filled with Hazelnut Cream, Dark Chocolate Cream and Crunchy Milk Chocolate, Covered in a Chocolate Miroir



\$115 Per Person Plus Tax and 23% Gratuity

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