



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

Petrable 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.*