

VALENTINE'S DINNER

AMUSE-BOUCHE

FEUILLES DE BRICK AND FETA

New Mexico Rojo | Candied Citrus

FIRST-COURSE

CHICKEN PÂTÉ EN CROÛTE

Prickly Pear | Shallot Marmalade |
Piñon Sinap | Red Chile

- or -

BRAISED BEEF SHANK CROQUETTES

Chive Emulsion | Brassicas XO

- or -

ENDLESS MUSHROOM CO PARFAIT

Grilled Honey Wheat Toast | Alliums

SECOND-COURSE

ZIA RANCH STRIPLOIN

Celeriac | Yukon Gold | Confit Shallot

- or -

BUTTERNUT SQUASH GNOCCHI

Green Chile and Guanciale Jam | Parmigiano Brodo

- or -

CHILE POBLANO RELLENO

Farro and Pinto Beans | Braised Red Cabbage |
Blue Corn | Tinga

THIRD-COURSE

BLOOD ORANGE SEMIFREDDO

Pizzelle | Pistachio

- or -

CHOCOLATE AND JAMAICA

Meringue | Cocoa | Pepitas

- or -

FUNNEL CAKE

White Chocolate and Betterave |
Spiced Crème Anglaise

Executive Chef Goran Basarov

Prix Fixe \$100 per person plus tax and 22% gratuity
Children \$50 plus tax and 22% gratuity

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