

# VALENTINE'S DINNER MENU

WEDNESDAY, FEBRUARY 14, 2024

## First Course

Choice Of:

### Heirloom Carrot Salad

Tri Colored Baby Carrots, Avocado, Rajas, Red Onion, Cilantro  
Crumbled Feta Cheese, Lavender Citrus Vinaigrette

### Honey Roasted Duck Breast

Pan-Seared Maple Leave Duck, Red Wine Jus  
Butternut Squash Mousse, Pop Forbidden Rice

## Second Course

Choice Of:

### Roasted Tomato Terrine

Crème Fraiche, Vine Ripened Tomatoes  
Spinach, Black Garlic Oil

### Sea Scallops

Pan-Seared Jumbo Sea Scallops, Salmon Roe  
Strawberry Chermoula, Agave-Braised Fennel

## Entrée

Choice of:

### Pepper Crusted Beef Tenderloin

Char Crusted Filet Mignon, Natural Jus, Beetroot  
Horseradish, Goat Cheese Mousse

### Colorado Lamb Chop

Mint Glace, Cipollini, Kabocha Purée, Roasted Root Vegetables

### Maine Lobster Tail

Pineapples Tomato Sabayon Sauce, Coriander Oil  
Grilled Asparagus, Crumbled Nori

### White Truffle Risotto

Mascarpone, Parmigiano Reggiano Cheese, Swiss Chard  
Oven Dried Tomatoes, Fines Herbes

## Dessert:

### Flourless Chocolate Cake

Chocolate and Mascarpone Cream, Amaretto Cookie Crumbs  
Chocolate Curls, Tahitian Vanilla Sauce

**\$125++ Per Person**

**Executive Chef, Victor Juarez**