



Valentine's Day

PRIX FIXE DINNER

5 Courses | \$69 Per Person | Seating 5pm to 9pm

Amuse-Bouche

Prosciutto Wrapped Pear with Buffalo Bleu Cheese

mint gastrique

Appetizer

Corn Griddle Cakes

strawberry compote, chèvre cheese

Orange Chile Jumbo Shrimp

fried wontons, daikon sprouts, pickled ginger, orange chile sauce

Soup or Salad

Tomato Curry Soup

mint crème

Strawberry & Watercress Salad

spinach, fried basil, house made mozzarella, cashews, sweet balsamic vinaigrette

Entrée

Truffle Cheese Stuffed Georgia Quail

spinach, shallot, gouda, wild mushroom carnaroli rice, baby bok choy, balsamic reduction

Steamed New Zealand Green Lip Mussels

soy infused fettuccine, spinach, caramelized onion, heirloom cherry tomatoes, white wine butter broth

Grilled Colorado Lamb Rack

sweet potato puree, sautéed Swiss chard, rosemary port demi glace

Dessert

Red Velvet Cake

chocolate covered strawberry, strawberry coulis

Reservations required. See hostess for details or call 505.867.3327

