

HAPPY
Valentine's
DAY

FEBRUARY 14TH, 2017

First Course

KABOCHA SQUASH SOUP

Toasted Pumpkin Seeds | Pomegranate | Crème Fraiche

CHILLED LOBSTER SALAD

Warm Polenta Cake | Shaved Fennel | Watercress | Pomegranate
Orange | Citrus Vinaigrette

GRILLED PEAR SALAD

Treviso | Kale | Crispy Prosciutto | Bucheron Goat Cheese
Stone Ground Mustard Dressing | Toasted Walnuts

Entrées

VEGETABLE GALETTE

Ricotta Goat Cheese | Buttered Leeks | Organic Squash | Honey Thyme |
Arugula Radish Salad

ROSEMARY GRILLED VEAL CHOP

White Bean Porcini Cassoulet | Arugula
Port Pomegranate Demi Glace

GRILLED COLORADO LAMB

Artichoke | Caper | Olive | New Potato | Truffled Parsley Salad
Lamb Jus

STUFFED DOVER SOLE

Jumbo Lump Crab | Asparagus | Sauce Béarnaise

Intermezzo

TARRAGON HIBISCUS GRANITA

Dessert Sampler

FLOURLESS CHOCOLATE CAKE

Macerated Berries | Grand Marnier Cream

WHITE CHOCOLATE MILLE-FEUILLE

Organic Raspberries

PROFITEROLE

Vanilla Gelato | Valrhona Ganache

\$85 Per Person | Plus Tax & Gratuity