

Valentines

Prix Fixe Menu

\$100 per adult
\$160 with Wine Pairing

First Course

Oysters Rockefeller

Smoked Ham, Green Chile-Corn Cream and Salmon Caviar

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Bison Tartar

Pickled Mustard Seeds, Crushed Cappers, Crispy Hens Egg

Laurent Perrier Rosé Champagne France N.V.

Pasta

Duck Pappardelle Ragù

Roasted Poblano Peppers, Fennel, Olives and Dried Tomatoes

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Kabocha Squash Ravioli

Italian Kale, Oyster Mushrooms and Hazelnut Cream

Vietti Barbera d'Asti Tre Vigne Piedmont 2016

Entrée

Chipotle Marinade Lamb Loin

Toasted Polenta, Quick Calabacitas, Spinach Cream

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Pan Seared Sea Scallops

Parsnip Puree, Charred Leeks, Porcini Mushroom Sauce

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Grilled Pheasant Breast

Green Chile Risotto, Baby Carrots, Cilantro-Pecan Pesto

Bodegas Salentein Malbec Mendoza Argentina 2016

Or

Mer Soleil Reserve Santa Lucia Highlands 2017

Dessert

Clementine Almond Cake

Coconut Sorbet, Strawberry Salsa and Candies Violets

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Ancho Chile-Chocolate Mousse

Pistachio Cake, White Chocolate Pearls, Blackberries

Anasazi Tequila Private Reserve

Executive Chef, Peter OBrien
Chef de Cuisine, Julio Cabrera