

# Valentine's Day Menu

**FEBRUARY 14, 2024** 

5:00 PM - 8:30 PM

\$50 PER PERSON
Reservations Required

#### - APPETIZER -

#### **BISON TARTARE**

Tenderloin, capers, fresh lemon, whole grain mustard, quail egg yolk, crostini (GF option)

#### GREEN CHILE ARTICHOKE DIP

Hatch Green Chile, artichokes, caramelized onions, Parmigiano Reggiano, crostini (GF option)

## - SOUP OR SALAD -

ROASTED BEETS & CITRUS SALAD

Arugula, orange supremes, goat cheese and prickly pear vinaigrette

SWEET POTATO GNOCCHI SOUP

Sweet potato gnocchi, cream, sage, brown butter and toasted pumpkin seeds

#### — ENTRÉE —

#### BISON TENDERLOIN

Sweet Potato, brown butter asparagus and demi glaze, baked potato substitute

RED SNAPPER

Dirty rice, roasted broccolini, cilantro Vierge sauce

#### BRAISED LEEKS & MUSHROOM PASTA

From scratch pappardelle, Parmigiano Reggiano, tarragon - add chicken breast upon request (GF option)

## - DESSERT -

### CHOCOLATE MOUSSE

Light and soft french chocolate dessert served with fresh raspberries and Chantilly cream

#### PANNA COTTA

Italian sweet milk custard served with honey, pistachios and fresh berries

RASPBERRY SORBET

Served with fresh berries