



970.247.5674 for Reservations

Valentine's Day Menu 2017

Entrées

All entrees served with the following:

Salad

Mixed greens, toasted pecans, and blue cheese crumbles with a dried cherry vinaigrette

Filet Mignon and Crab Legs
mashed potatoes and Brussels sprouts \$48

Wild Salmon with Macadamia/Cilantro Pesto
basmati rice and broccolini \$36

Fennel Crusted Pork Tenderloin with Balsamic Reduction
farro risotto and winter vegetables \$34

Grilled 24oz. T-Bone with Salsa Verde
rosemary hashbrowns and braised greens \$40

Pistachio Crusted Sea Bass with Tomato Beurre Blanc
basmati rice and broccolini \$34

Braised Lamb Shanks
ancient grain polenta and braised greens \$34

Goat Cheese & Pesto Stuffed Chicken Breasts
tomato beurre-blanc, garlic mashed potatoes and roasted vegetables \$32

Suggested Wine: Wente Riva Ranch, Chardonnay, Arroyo Seco, CA. 2014 53/Btl

Mixed Grill of Scallops, Lamb Chop and Duck Breast
roasted potatoes and braised greens,

Baked Swiss Chard filled with Goat Cheese/Mashed Potatoes
topped with black olive vinaigrette, oven roasted vegetables \$25