



VALENTINE'S

FOUR COURSE TASTING MENU

Welcome Bubbles

STARTERS

Appetizer Trio Mini beef wellington, brie cheese on crostini with strawberry, shrimp cocktail

SOUP OR SALAD

Choice of one

Lump Crab & Lobster Bisque Soup

Belgium Endive Salad Radicchio, baby romaine, gorgonzola cheese, candied pecans, poached pear, walnut vinaigrette

ENTREES

Choice of one

Filet Mignon The most tender cut, herb blue cheese and green peppercorn sauce, yukon garlic mashed potatoes 70

Fresh Colorado Rack of Lamb Mint marsala sauce, spinach, mashed potato 72

Crab-Stuffed Salmon Atlantic salmon stuffed with jumbo crab, topped with dill butter sauce, basmati rice medley 62

Lobster Tail Oven-broiled, served with drawn butter, basmati rice, grilled vegetables 82

DESSERT

Chef's Signature Sweetheart Dessert

General Manager *Kelly Paige* / **Executive Chef** *Jose Urena*