

Valentine's Day

FEBRUARY 11-14, 2022

WELCOME GLASS OF BUBBLES

FIRST COURSE

ROASTED GRAPE AND FENNEL SALAD

Romesco Vinaigrette, Candied Pecans

OR

BACON CROQUETTES

Red Fresno Chili and Piquillo Pepper Chimichurri

SECOND COURSE

FILET MIGNON*

*Garlic and Rosemary Fingerling Potatoes with Bacon,
Chantrelle Mushrooms, Port Wine Demi*

OR

PAN SEARED BRANZINO

Tepary Bean & Spinach Ragout, White Truffle Gastrique

OR

PORTO BELLINI MUSHROOM NAPOLEON

Herb Boursin, Roasted Tomatoes, Basil Pistou

DESSERT

DARK CHOCOLATE ARANCINI

*Cognac Tart Cherry Sauce, White Chocolate Anglaise,
Rose Water Pearls*

OR

WILD BERRY NAPOLEON

*Cinnamon Dusted Crisps, Spiced Gala Apple,
Honey Spiced Marscapone*

\$80 PER PERSON

(PLUS TAX)

**Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of foodborne illness.*