

Valentine's Day 2017

prix fixe \$75.00 (appetizer, soup or salad, entrée, dessert)

APPETIZERS

Butternut Squash Raviolis

Roasted Apple, Blue Cheese, Squash Chips, Pistachio Pesto

Poached Gulf Shrimp Cocktail

Preserved Tomatillos, Radish, Orange, Pumpkin Seed Romesco

Lightly Smoked Country Paté

Port Pear Compote, Pickled Turnips, Mustard Seeds, Toasted Pretzel

Hudson Valley Foie Gras Mousse

Parsnip Cake, Hazelnut Crumble, Vanilla Thyme Custard, Cranberry Coulis

SOUP & SALADS

Purple Potato Leek Bisque

Confit Mushrooms, Broccoli Cheddar Croquette, Herb Chantilly

Hearts of Romaine Salad

Puffed Farro, Roasted Pumpkin, Green Apple, Honey Yogurt Dressing

Chilled Maine Lobster Salad

Baby Beets, Avocado Mousse, Grapefruit, Watercress, Green Goddess Dressing

Baby Arugula & Prosciutto Salad

Pecans, Red Currants, Goat Cheese, Fried Parsnips, Carrot Vinaigrette

ENTRÉES

Colorado Striped Bass

French Green Lentils, Cauliflower, Gold Raisins, Capers, Beet Chutney

Roast Scottish Salmon

Sweet Potato, Garlic Greens, Haricot Vert, Chestnuts, Brown Butter Hollandaise

Butter Poached Maine Lobster

Lobster Squash Spaghetti, Parsnip Mousse, Tarragon Lobster Bisque

NY Beef Strip Loin & Red Wine Short Rib

Gold Mash Potatoes, Wild Mushrooms, Baby Vegetables, Black Truffle Jus

Colorado Lamb Loin & Braised Lamb Cheek

Carrot Yogurt Risotto, Spinach, Pearl Onions, Roasted Grape Verjus

Pork Tenderloin & Crispy Pork Belly

Twice Baked Potato Gnocchi, Gruyere, Leeks, Brussels Sprouts, Bacon Crema

Muscovy Duck Leg Confit

Butternut Squash Grits, Haricot Vert, Pickled Chard Stems, Cranberry Rosemary Jus

DESSERT

Milk Chocolate Crème Brulee

Coconut Wafer Crisp, White Chocolate Chantilly, Passionfruit Anglaise

Layered Lemon Cake

Huckleberry Compote, Macadamia Nut Struesel, Crème Fraiche

Caramel Apple

Colorado Cider Coulis, Fennel Cremeux, Spiced Cranberry Sorbet

Banana Toffee Tart

Hazelnut Praline Crust, Black Currant Coulis, Buttermilk Gelato