



# *Valentine's Day Dinner*

## *First Course*

*Carrot Tartare with Zucchini Chips and Harissa Aioli  
Or  
Bay Scallops wrapped in Pear with Mandarin Aguachile  
and Burnt Ginger*

## *Second Course*

*Roasted Rainbow Beets with Shaved Brussels Sprouts Salad.  
Toasted Walnuts and Bleu Cheese.*

## *Third Course*

*Grilled Beef Tenderloin with Sundried Tomato and Horseradish  
Compound Butter. Served with Charred Rapini and Whipped  
Peruvian Purple Potatoes.  
Or  
Sesame Seared Ahi Tuna with Marinated Nori Slaw and Forbidden  
Japonica (Black) Rice Pilaf.*

## *Vegetarian Option\**

*Spinach and Artichoke Stuffed Red Bell Pepper with a Pinon Crusted  
Portabella Mushroom Cap. Served with Black Japonica Rice Pilaf*

## *Fourth Course*

*Chocolate Cherry Cordial Cake with Rum Soaked Preserved  
Cherries and Dark Chocolate Ganache*

## *Drink Menu*

*Sparkling Wine*

*Red Wine*

*White wine.*

*\$85 per person + tax + 18% gratuity*

*There will be two seatings one at 6 p.m. and the next at 8 p.m.  
Reservations required. Please call 520-883-1380, Extension 7212*