

FRIDAY, FEBRUARY 14, 2020 | 5:30 - 9:00 PM

CHOICE OF SOUP OR SALAD

Truffled Cream of White Tomato Soup
Basil Gnocchi & Crispy Prosciutto

Tomato, Mozzarella, & Avocado Salad

CHOICE OF ENTRÉE

Alaska Salmon

Seared Salmon baked with Lobster-Scallop Mousse on Rose Petal Mashed Yukon Gold Potatoes served with Grilled Asparagus & Salmon Roe Beurre Blanc Recommended Pairing: Sonoma Cutrer, Chardonnay, Russian River Valley (15 glass/ 57 bottle)

Smoked Prime Rib

on Spiced Sweet Potatoes with Purple Potato Chips & Glazed Baby Beets Bordelaise Sauce & Horseradish Cream **Recommended Pairing:** Kendall-Jackson, Vintner's Reserve Cabernet Sauvignon, California (14 glass/ 53 bottle)

Dessert

Chocolate Fondue for Two

Fresh Strawberries, Figs, and Dried Apricots dipped into Valrhona Chocolate Recommended Pairing: Banfi Rosa Regale, Brachetto d'Aqui (15 glass/ 57 bottle)

\$49.00 PER PERSON

Not including Alcoholic Beverages

VALENTINE'S COCKTAIL

Chocolate Covered Strawberry Martini Strawberry Vodka, Godiva Chocolate Liqueur, Strawberry Purée, Cream 10

RECOMMENDED WINES

Lunatico Moscato d'Asti, Piedmont, Italy 10 glass / 37 bottle

Banfi, Rosa Regale, Brachetto d'Aqui 15 glass / 57 bottle

All prices are subject to an 18% service charge and applicable sales tax.

Reservations are strongly recommended.

Call our restaurant at 719.538.4060 or visit OpenTable.com to reserve a table today.