

# **The Cliff House Valentine's Day Menu**

## **Appetizers**

### **Carpaccio**

*Flash seared Beef Tenderloin with Horseradish Mustard*

*Pickled Shallot, Parmesan Cheese, Grilled Crostini*

**\$13.00**

### **Shrimp Salad †**

*Poached Shrimp Tossed in Pickled Ginger Dressing*

*Compressed Pineapple and Avocado*

**\$15.00**

### **Sweet Potato Gnocchi and Wild Mushroom Ragout**

*Roasted Wild Mushroom Ragout, Sweet Potato and Yukon Gold Potato Gnocchi*

*Sage Brown Butter, Local Goat Cheese*

**\$12.00**

## **Salad**

*Mixed Greens, Confit Grape Tomato, Buffalo Mozzarella Marbles*

*White Balsamic vinaigrette, Grilled Baguette †*

## **Entrée**

### **Filet of Beef †**

*Grilled Fillet Mignon, Asparagus and Whipped Potato*

*Wild Mushroom Ragout*

### **Colorado Chicken Breast †**

*Sautéed Organic Chicken Breast, Achiote Glaze*

*Green Chili Cream, Goat Cheese, Yukon Potato Cake*

### **Fruit De Mer**

*Seared Georges Bank Sea Scallops, Jumbo Prawns*

*Cappellini Pasta, Roasted Tomato and Fennel Broth*

### **Rack of Lamb †**

*Colorado Lamb Rack with a Rosemary Dijon Crust, Cabernet Glace*

*Brussel Sprouts, Roasted Fingerling Potato*

### **Skuna Bay Salmon †**

*Pan Roasted Northwest Salmon, Ancient Grain and Black Rice Pilaf*

*Asparagus, Béarnaise Sauce*

## **Dessert**

*Dark Chocolate Passion Fruit Tart, Assorted Macaron*

*White Chocolate Raspberry Truffle*

**\$49.00 per person**

**† Indicates Gluten Free, Vegetarian option available**

**Executive Chef Chris Lynch**