

The Cliff House Valentine's Day Menu

Appetizers

Beef Carpaccio

*Flash seared Beef Tenderloin with Horseradish Mustard
Pickled Shallot, Parmesan Cheese and Grilled Flat Bread*

\$13.00

Shrimp Cocktail †

*Poached Shrimp, Escabeche Vegetables, Cotija Cheese
Compressed Pineapple, Ancho Aioli, Tortilla Crisps*

\$15.00

Sweet Potato Gnocchi and Wild Mushroom Ragout

*Roasted Wild Mushroom Ragout, Sweet Potato and Yukon Gold Potato Gnocchi
Local Goat Cheese, Sage Brown Butter*

\$12.00

Three Course Menu

Salad

*Fresh Baby Spinach, Strawberries, Blue Cheese, Grape Tomatoes
Candied Pecans, White Balsamic Vinaigrette, Sourdough Croutons*

Entrée

Filet of Beef †

*Grilled Tenderloin Filet, Wild Mushroom Ragout
Butter Poached Asparagus, Dauphinois Potatoes*

Colorado Chicken Breast †

*Sautéed Organic Chicken Breast, Butter Poached Asparagus
Goat Cheese and Yukon Potato Cake, Achiote Cream Sauce*

Fruit De Mer †

*Seared Georges Bank Sea Scallops, Jumbo Prawns, Risotto
Sun Dried Tomato, Castelvetrano Olives, Preserved Orange Butter*

Lamb T-Bone †

*Colorado Lamb T-Bonet, Cabernet Glace
Brussel Sprout, Roasted Fingerling Potatoes*

Skuna Bay Salmon Oscar †

*Pan Roasted Northwest Salmon, Lump Crab Meat
Poached Asparagus, Emperor's Forbidden Rice, Béarnaise Sauce*

Dessert

Chocolate Caramel Tart with Caramel Chantilly

Dark Chocolate Raspberry Truffle

Strawberry Pate de Fruit

Assorted Macaron

Three Course Menu \$55.00 per person

† Indicates Gluten Free

Vegetarian option available

Executive Chef Chris Lynch