

The Cliff House Valentine's Day Menu

Appetizers

Carpaccio

*Seared Beef Tenderloin, Horseradish Mustard, Pickled Shallots
Parmesan Cheese, Grilled Crostini*
\$13.00

Shrimp Salad †

*Poached Shrimp Tossed in Louis Dressing
Avocado Crostini, Vine Ripened Tomatoes*
\$15.00

Butternut Gnocchi and Wild Mushroom Ragout

*Roasted Wild Mushroom Ragout, Butternut Squash, Local Goat Cheese
Yukon Gold Potato Gnocchi, Sage Brown Butter*
\$12.00

Three Course Prix Fixe Menu

Salad

*Baby Iceberg, Point Reyes Blue Cheese, Grilled Bread
Pickled Red Onion, Rosemary Buttermilk Dressing*

Entrée

Filet Mignon †

Grilled Beef Tenderloin, Asparagus, Whipped Potatoes, Sauce Au Poivre

Colorado Chicken Breast †

*Sautéed Organic Chicken Breast, Apricot and Herb Stuffing
Broccolini, Brie Cheese Grits, Roast Chicken Jus*

Sea Scallop †

*Seared Georges Bank Sea Scallops, Risotto, Lemon Butter
Asparagus, Butternut Squash Coulis*

Lamb Chops †

*Grilled Colorado Lamb Chop, Rosemary Cabernet Glace
Brussel Sprouts, Roasted Fingerling Potato*

Skuna Bay Salmon Oscar †

*Pan Roasted Northwest Salmon, Jumbo Lump Crab
Emperors' Black Rice, Asparagus, Sauce Béarnaise*

Dessert

Raspberry Bavarian Tart, Chocolate Pate, Passion Fruit Coulis

\$49.00 per person

**† Indicates Gluten Free Vegetarian option available
Executive Chef Chris Lynch**