



## Toast for Two

SPARKLING WINE

### For the Table

CHEESE & CHARCUTERIE

*Local churned cheese, charcuterie, terracotta crudité, hot mustard, basil pesto, artisan bread*

### First Course

LOBSTER BISQUE

*Cream, brandy, sea salt*

CARAMELIZED ONION SOUP

*Cheddar cheese biscuits, sherry, gruyère cheese*

"CAESAR"

*Tossed, roasted garlic dressing, white anchovies, shaved parmesan cheese, cracked pepper*

FARMERS SALAD FOR TWO

*Tossed tableside, heirloom tomatoes, cucumber, jicama, carrots, radish, Queen Creek goat cheese crostini, orange-hibiscus vinaigrette*

### Entrees

CHATEAUBRIAND

*Foraged mushrooms, spinach, truffle potato pillow, veal demi reduction*

BUTTER ROASTED SCALLOPS

*Butter roasted, hand-plucked morels, creamed potatoes, fresh tarragon*

DIJON GRILLED LAMB CHOPS

*Charred Lemon roasted potatoes, caramelized heirloom carrots, minted demi*

WILD SALMON

*Crispy skin, garlic shrimp scampi, chive basmati rice, brulé lemon*

GRILLED CAULIFLOWER STEAK

*Dried fruit, toasted pine nuts, olive oil, sweet potato puree*

### Sugar

FRIED CHEESECAKE

*Pineapple ice cream, vanilla poached pineapples, pickled raspberries*

CREPES SUZETTE

*Finished tableside, egg-folded crepes, orange-scented conga, honey suckle gelato*

RED VELVET CAKE

*"Pop" rock crackle, cactus barrel liquid spheres, powder sugar dusting*

\$72 ++ PRIX FIXE MENU

Valentine's DAY DINNER

MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW AND UNDERCOOKED FOOD MAY BE HAZARDOUS TO YOUR HEALTH. PRICES ARE EXCLUSIVE OF TAX AND GRATUITY. REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST.



WESTWARD LOOK

WYNDHAM GRAND RESORT & SPA

*The Soul of the Southwest*