

## APPETIZER (choose one)

### SMOKED SALMON BITES

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Puff Pastry/Labneh/Smoked Salmon/Fig Aioli/Arugula/  
Asiago Cheese/Capers/Blood Orange & Honey Mustard  
Dressing

### BURATA CRUSTINIS

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Toasted Baguette/Olive Oil/Garlic & Wine Salt/Labneh/  
Prosciutto/Raspberry/Peaches/Basil/Hot Honey

## SOUP OR SALAD (choose two)

### PUMPKIN BISQUE

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Pumkin/Apples/Cream/Topped with Sage Leaf, Carmalized  
Pork Belly, & Goat Cheese

### PECAN, PEAR, & SPINICH SALAD

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Spinach/Goat Cheese/Pear/Craisans/ Pomegranate  
Seed/Pecans/Blood Orange Honey Maple Vinegratte

## INTERMEZZO (choose two)

### BLOOD ORANGE SORBET

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A small cold & refreshing nibble served before the Main Course to  
cleanse the palate, reset the taste buds & helps with digestion.

## ENTRÉES (choose two)

Each entrée is served with Vanilla Risotto & Asparagus,  
Kumquat & Shallot vegetables.

### ELK MEDALLION (5oz)

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Blackberry Whiskey Reduction Sauce  
Add a Second Elk (5oz)

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### GREEK LEMON CHICKEN BREAST (8oz)

White Wine & Lemon Butter Sauce

### CHILEAN SEABASS (8oz)

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Hibiscus Vanilla Beurre Blanc Sauce

## DESSERT (choose one)

### ST. VALETINE'S LAVA CAKE

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Red Velvet Cake/Cookies & Cream Lava Center/ Chocolate  
Sauce/Powdered Sugar/Chantilly Cream

### STRAWBERRY MOUSSE

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Heavy Cream/Marscapone/Strawberry Puree/White  
Chocolate Drizzle/Chantilly Cream/ Strawberry/ Chocolate  
Shavings

## PRIX FIXE

ELK MEDALLION	79
TWO ELK MEDALLIONS	98
GREEK LEMON CHICKEN BREAST	73
CHILEAN SEABASS	91