



TABLE + BAR

V A L E N T I N E S 2 0 1 9

A M U S E

CRISPY CELERY ROOT SAGE ARANCINI, GOAT CHEESE FONDUE

F I R S T C O U R S E

Choice of:

GOLDEN CARROT TARRAGON WHEY POACHED EGG

Pecorino Romano Crouton | Crispy Ginger Greens

CIDER ROASTED CANDY CANE BEETS

Frisée | Seasonal Citrus | Pomegranate Vinaigrette

Veuve Clicquot Yellow Label

S E C O N D C O U R S E

ASPARAGUS MOREL STRUDEL

Baby Lettuce | Bacon Lardon Salad | Warm Sherry Vinaigrette

Kim Crawford, Sauvignon Blanc, New Zealand

T H I R D C O U R S E

Choice of:

COLORADO MOROCCAN STYLE LAMB CHOPS

Green Olive Almond Meyer Lemon Relish | Feta Eggplant Purée

BROWN BUTTER SCALLOP

Lobster Risotto | Black Truffle Mousse

Lander Jenkins, Pinot Noir, Sonoma

D E S S E R T

DARK CHOCOLATE CREMEUX

Red berry Chambord Bavarian Strawberry rose water meringue

\$89 per person

\$135.00 with wine pairing

Tax and gratuity not included



T A B L E + B A R