

Valentine's Day Four Course Hers and His Menu

Amuse Bouche

First Course

Cauliflower Bisque (Hers)
Roasted Beet Gremolata, Popped Quinoa

Fish's Garden Butter Lettuce Salad (His)
AZ Citrus and Radish, Roasted Pistachios, Herb Vinaigrette

Second Course

Line Caught Ahi (Hers)
AZ Citrus, Crispy Black Rice, Spring Pea, Radish Puree

Oysters on the Half Shell (His)
Strawberry Mignonette, Champagne Granita

Third Course

Artic Char
Wild Rice, Local Swiss chard with Pomegranate Seeds & Toasted Pine Nuts
Preserved Lemon Beurre Blanc

Grilled Beef Tenderloin Filet
Glazed Local Rainbow Carrots with Smoked Heirloom Corn, Green Garlic-Potato Puree
Demi-Glace

Fourth Course

Red Berry Gelle, Passion Fruit Mousse, White Chocolate Mascarpone Cheese Cake