

# CHE AH CHI

VALENTINE'S DAY 2018

## *First Course*

Roasted Sunchoke & Oak Creek Nut Brown Ale Soup  
Caramelized Hazelnuts, McClendon's Farm Organic Cameo Apple, Rosemary Oil

*Fish's Garden Farm* Red Incised Lettuce Salad  
Honeybell Tangelo, Desert Bee Honey Dressing, Ramona Farms Garbanzo Beans,  
Toasted Pepitas

## *Second Course*

Butter Poached Lobster Stuffed Calamari  
Ascolano Olives, Pancetta, Organic Fennel, Sweet Garlic Foam

*Di Stefano* Burrata Cheese & Asparagus  
Crunchy Pima Club Wheat Berries, Confit Tomato Focaccia  
Orange Blossom Vinaigrette

## *Third Course*

Grilled Snake River Farms Kobe Beef Ribeye  
Celery Root & Black Truffle Potato Puff, Spiced Lemon Brussel Sprouts  
Oregano Beef Jus

Organic Smoked Corn Crusted Sea Bass  
Braised McClendon's Farm Leeks, Brown Butter Clams, Heirloom Cherry Tomatoes  
Saffron & Ga'ivsa Corn "Bourride"

## *Palate Cleanser*

A Kiss of Chocolate  
Peanut – Banana – Chocolate

## *Dessert*

"Sweetheart" Box for Two  
White Chocolate Cheesecake, Red Berry Gelee, Strawberry Mousse

EXECUTIVE CHEF FRANCK DESPLECHIN  
PASTRY CHEF MORGAN GURNEY