

*Celebrating our 15th Anniversary!
Happy Valentine's!
Rumored aphrodisiacs have been highlighted....
We hope all the rumors are true!!*

First Course

Choice of:

Ultimate Brie Brule-warm Brie stuffed with warm tart cherries and topped with caramelized apples and toasted almonds and served with toasts and fresh fruit

Wild Mushroom and Caramelized Onion Tarte

Roasted Sweet Potato topped with Smoked Salmon, Wasabi crème fraiche, and American Sturgeon caviar

Second Course

Choice of:

Chestnut Soup

Blood Orange and Roasted Beet salad with shaved fennel and onion in a citrus vinaigrette

Third Course

Choice of:

***Filet Mignon** 100% natural grass fed Australian filet, encrusted with black pepper topped lightly with a Cognac demi-glaze sauce and served with Yukon Gold mashed potatoes and sugar snap peas*

***Canadian Lobster Tail** sweet tender lobster tail served with a blue crab, citrus and cilantro risotto studded with succulent pieces of pink grapefruit and naval oranges and served with sautéed asparagus*

***Lamb Shank** braised to perfection with a red wine reduction a top Yukon Gold mashed potatoes and served with a side of black garlic sautéed broccolini*

***Halibut** oven roasted to perfection and topped with a fresh walnut grape compote accompanied with pearl couscous and sautéed spinach.*

Mushroom Risotto with roasted organic vegetables.

Fourth Course

Chocolate Hazelnut Cappuccino Mousse Tarte

Vanilla Bean Crème Brulee

Vodka Cherry Tart

Sunday & Monday February 12 & 13

\$75 per person

Tuesday, February 14

\$100 per person

*Includes unlimited corkage, bottled water and our Special Roasted
Coffee*

Tax and gratuity not included. Substitutions politely declined

*The State of Arizona requires us to inform you of the consumption of raw or
undercooked meat or seafood may increase your risk of food bourn illness*