

BATTLE OF LOVE TASTING MENU

Who is more Romantic – Italy, France or Spain?

[Feb 14 & Feb 15]

\$150 for 2pp

(+tax & 22% automatic service charge)



Enhance Your Tasting with a \$35/pp Cocktail & Wine Pairing

[Featured Valentines Cocktail. Fresh Juiced Raspberry Bellini \$15]

Amuse Bouche

Burrata Huitlacoche

*Huitlacoche (mushroom that grows on corn), zucchini, corn,
creamy tomato bisque, sourdough*

2nd Course

[Shared]

Lobster Tail al Ajillo

*Tomato, garlic, paprika, white
wine butter sauce*

3rd Course

[Shared]

Broccoli Caesar

*Pickled onions, parmigiano reggiano,
fried capers, anchovy dressing*

4th Course

[Choice of 1 per person]

Braised Short Rib*

Red wine reduction, grilled veggies

Sautéed Sea Bass*

*Creamy lemon garlic dijon sauce,
grilled veggies*

SIDES

[Choice of 1 per person]

Spicy Patatas Bravas

Risotto with crispy mushrooms

Dessert

[Shared]

Homemade Sorbet & Berries or Apple Tart

*These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.

COCKTAILS / MOCKTAILS / WINES

COCKTAILS

[Freshly Juiced In-House]

RASPBERRY LEMONDROP / 17

Grey Goose, fresh raspberry juice, lemon

LYCHEE MARGARITA MARTINI / 17

Cenote Blanco, fresh lychee, Aperol

POMEGRANATE HIBISCUS COSMO / 18

Hibiscus infused Titos, St Germain, lemon, lime, ginger simple, house made grenadine

BROWN SUGAR CITRUS

OLD FASHIONED / 16

Bulleit Bourbon, house brown sugar citrus, cherry apple bitters

MANDARIN GIN FIZ / 16

Fords Gin, fresh mandarin, lime, simple, club soda

TURKISH FIG OLD FASHIONED / 18

House-infused Turkish Fig and toasted pecan Woodford Reserve, bitters

MOCKTAILS

[Freshly Juiced In-House]

RASPBERRY LIMEADE / 10

Raspberry, lime, club soda

MANDARIN SOUR / 10

*Mandarin, lime, lemon, simple, yuzu
[Spicy or Non-Spicy] [Tajin or Salt Rim]*

LYCHEE LEMONGRASS / 10

Lychee, lemon, lime, lemongrass simple, ginger ale

WINES BY THE GLASS

<u>SPARKLING / WHITE</u>	<u>6oz / 9oz / BT</u>	<u>RED</u>	<u>6oz / 9oz / BT</u>
TIAMO PROSECCO <i>Prosecco, Italy</i>	12 / 18 / 48	MACMURRAY RANCH <i>Pinot Noir, CA</i>	16 / 24 / 64
VEUVE DE VERNAY (<i>sparkling</i>) <i>Sparkling Rosé, France</i>	14 / 21 / 56	WHOLE CLUSTERS <i>Pinot Noir, OR</i>	17 / 26 / 68
PAZO DAS BRUZAS <i>Albarino, Spain</i>	15 / 23 / 60	BANFI <i>Chianti, Italy</i>	15 / 23 / 60
DOMAINE PICHOT <i>Chenin Blanc, France</i>	15 / 23 / 60	E. GUIGAL <i>GSM, France</i>	15 / 23 / 60
LA GARENNE <i>Sancerre (Sauv Blanc), France</i>	18 / 27 / 72	MARQUES DE CACERAS <i>Rioja Reserva, Spain</i>	16 / 24 / 64
LOUIS JADOT (<i>unoaked</i>) <i>Chardonnay, France</i>	15 / 23 / 60	PRISONER <i>Red Blend, CA</i>	22 / 33 / 88
FRANK FAMILY (<i>oaked</i>) <i>Chardonnay, CA</i>	18 / 27 / 72	AUSTIN HOPE (<i>5 GL</i>) <i>Cabernet, CA</i>	22 / 33 / 110