



HAPPY VALENTINE'S DAY

Available February 11 – February 14

GREENS

(Each Guest's Choice of One)

SANDIA CAESAR

baby red romaine / crouton / grana padana / crisp prosciutto
horseradish caesar dressing / white anchovies fillet

ENDIVE & FRISEE

grappa marinated strawberries / fried NM goat cheese / pistachio
champagne blood orange vinaigrette

APPETIZER

(Each Guest's Choice of One)

WHITE MARBLE FARMS PORK BELLY

mustard spaetle / sun choke chips / red wine jus

PUREE OF CAULIFLOWER

oyster mushroom crouton / chervil / chive oil

CRAB CAKE

smoked tomato aioli / caviar / fried leek

INTERMEZZO

(Each Guest Will Enjoy)

STRAWBERRY GRANITA

topped with gruet sparkling wine

MAIN

(Each Guest's Choice of One)

PROSCIUTTO WRAPPED 8OZ LOBSTER TAIL

white asparagus puree / colorful cauliflower / burnt carrot miso

8OZ FILET MIGNON

yukon gold roasted garlic mashed potato / balsamic marinated grilled red onion
bone marrow peppercorn demi-glace

CHICKEN CHOP

lemon herb brine / leek risotto / parsnip & carrot crunches
marsala honey black pepper gastrique

HOUSE MADE PAPPARDELLE

NM red chile infused oven dried heirloom tomato / patty pans squash /
chamuco's anejo tequila lime butter / grana padana

FINALE

(Guests will enjoy together)

MEXICAN HOT CHOCOLATE CAKE

red chocolate glaze / raspberry rose champagne
chocolate gelato strawberry macaroons / chocolate floral piece / fresh fruit

\$150 PER PERSON

(Price includes dinner & Tram ride, price does not include tax or gratuity)

Many items on our menu can be prepared Gluten Free, Vegetarian or Vegan – ask your server