



## HAPPY VALENTINE'S DAY

*Available February 11 – February 14*

### GREENS

*(Each Guest's Choice of One)*

#### SANDIA CAESAR

baby red romaine / crouton / grana padano / 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 padano

### 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