

# *Valentine's Lunch & Dinner*

February 14th - 16th

## *First Course*

French petite rolls and a spring salad mix with feta, seasonal berries, pecans, and our apple champagne vinaigrette.

## *Second Course*

All entrées served atop a Colorado vegetable quinoa and wild rice blend, roasted seasonal vegetables, peppers, onions and drizzled with a sweet and tangy balsamic glaze.

### **Grilled Colorado Cordon Bleu Chicken**

Grilled and marinated Colorado cordon bleu Red Bird chicken topped with sauce supreme.

### **Slow Roasted Colorado Pork Shank**

Colorado slow roasted pork shank topped with Grand Marnier sauce.

### **Colorado-Raised, Slow Roasted Prime Rib**

Thick cut prime rib slow roasted, and served medium-rare, paired with Parisian potatoes.

### **Blackened Salmon**

Farm raised blackened Atlantic salmon with sundried tomato pesto and oven roasted yellow tomatoes.

### **Vegetable Napoleon**

Portabella mushrooms, eggplant, yellow squash, zucchini, and fresh mozzarella layered into a beautiful lasagna and lightly covered with our homemade Alfredo sauce.

### ***Beyond Beef Vegetarian Wellington***

Vegetables made to look, feel, and taste like actual beef. Lightly grilled and seasoned with roasted garlic and rosemary then wrapped up in buttery puff pastry and topped with our Marsala mushroom sauce.

## *Third Course*

**Dessert - Chef's Choice**

**Executive Chef, Jeremy Garnett**