

VALENTINE'S DAY DINNER

TUESDAY, FEBRUARY 14, 2012 ♦ 5-9PM

Prix Fixe: \$50 per person, 3 courses, includes dessert
Alcohol, tax & gratuity not included ♦ Reservations: (505) 986-9190

APPETIZERS

French Onion Soup Gratinée

Roasted Beets

french green lentils, montrachet goat cheese & sherry reduction

Crispy Pork Belly

soy cider reduction, anise spiced shitake mushrooms,
red capsicum & herb salad

Baby Arugula Salad

shaved fennel, sliced pears, toasted pistachios, manchego cheese
& pomegranate balsamic

Grilled Quail

parsnip purée, shaved fennel & red wine jus

Tempura Prawns

wilted spinach salad, soy honey & toasted sesame

Crispy Calamari

sundried tomato compote & lemon basil aioli

ENTRÉES

Steak Frites

10 oz. New York strip served with au poivre, bernaise or herb butter

Black Mussels

white wine, garlic herbs & tomato

Roasted Acorn Squash & Wild Mushrooms

parsnips, swiss chard, pumpkin seeds & truffle vinaigrette

Seared Duck Breast

white corn polenta cake, charred bok choy, cipolini onions
& pomegranate reduction

Braised Short Rib

pomme purée, baby carrots, asparagus & tempura onion rings

Grilled Salmon

hearts of palm, broccolini, baby arugula & blood orange reduction

Seared Pork Tenderloin

wild mushrooms, swiss chard & coriander fig glaze

(505) 986-9190 ♦ 315 Old Santa Fe Trail ♦ www.315santafe.com

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