

BISTRO NIGHT

BY THE ARTISAN KITCHEN



FEBRUARY 14

SMALL BITES

Italian Rustic Sourdough Pizza

*Prosciutto - Lemon Basil Ricotta - Roasted Red Peppers - Fresh Torn Herbs -
Crumbled Roasted Pistachios - Bordeaux Cherry Balsamic Vinegar*

Alaskan King Crab & Lobster Ravioli

*Espresso Mascarpone - Cognac & Sun Dried Tomato Mornay - Spicy Sopressata
Lardons - Winter Greens - Carr Valley Shaved Reserve Gouda*

ENTREES

Truffle & Wild Mushroom Spiced Reversed Seared Ribeye Delmonico

*French Onion Gruyere Risotto - Tempura Asparagus - Sour Cherry Beaujolais Jus
Veg Option - Charred Cauliflower Steak*

Herbes de Provence Seared Halibut

*Shaved Brussel Sprout & Yukon Gold Pancetta Hash - Whipped Espresso Honey
Cream - Candied Hazelnut Crumble - Blackberry Lavender Coulis*

SWEETS

Chocolate Truffle and Raspberry Tart

Chocolate Wafer – Bittersweet Chocolate – Raspberry Coulis

Chocolate Covered Strawberries

Strawberries – Dark Chocolate – Balsamic Strawberry Coulis

