

Valentine's Day Menu

APPETIZERS

Poke style ahi tuna cocktail with sesame crackers and papaya salad. \$11

Today's oysters on the half shell with champagne mignonette. \$11

Chardonnay poached jumbo shrimp with passion fruit cocktail sauce. \$12

Dry aged steak tartare, cornichons, aged balsamic, organic greens. \$9

Crispy semolina crusted rock shrimp and calamari with saffron aioli. \$9

Pistachio crusted Colorado camembert, mango chutney & toasts. \$12

Sauteed foie gras, red pear chutney and croissant bread pudding. \$12

Grilled hand stretched mozzarella, balsamic roasted vegetables. \$9

ENTREES

choice of cup of lobster cappuccino or house greens

Spice rubbed Colorado lamb loin with fig and artichoke couscous. \$36

Sake roasted sea scallops, lobster wontons and ginger sauce. \$32

Filet mignon, sweet pimento butter, yukon potatoes, fennel salad. \$38

Cranberry-mascarpone ravioli, baby vegetables, chestnut cream. \$18

Veal filet with marsala fino, wild mushrooms, yukon gold potatoes. \$36

Oregon rabbit loin wrapped in pancetta with calvados apple confit. \$28

Pan roasted Tasmanian salmon, creamy polenta, sage brown butter \$ 31

King crab legs, coulette sirloin, chardonnay butter, yukon potatoes. \$40

DESSERTS. \$7

Chilled yuzu-vanilla cheesecake with strawberry margarita sauce.

Vanilla bean and chocolate chunk crème brulee with fresh fruit.

Grand marnier and chocolate "snowballs" rolled in white chocolate.

Red pear carpaccio with black currant gelato and almond biscotti.

Warm green apple beignets rolled in cinnamon sugar with vanilla gelato.

THE AVENUE GRILL thanks you for sharing your Valentine's Day with us.