

VALENTINE'S SPECIAL

— FIVE COURSE —
P R I X F I X E M E N U

STARTER

Chicken and Saffron Risotto

with Kalamata Olive

SOUP

Minestrone

with Amaranth, White Bean and Ricotta Gnudi

SALAD

Heart Salad

Romaine Hearts, Artichoke Hearts, Pear,
Homemade Cheese, Pickled Sunchoke,
Blood Orange Vinaigrette

ENTRÉE

Surf and Turf

Herb Crusted Short Rib

Romanesco, Root Vegetable Puree, Plum Demi Glace

Seabass

Tagliatelle, White Wine, Butter, Truffle

DESSERT

Red Velvet Cake

Membrillo, Marcona Almond, Buttercream



À LA CARTE MENU

STARTERS

Crab Bisque | \$10

Blue Crab, Sherry, Crouton

GF Citico's House Salad | \$10

Eco Rich Greens, Fiery Fiesta Cheddar,
Benton's Bacon, Pickled Shallot, Sun Dried Tomato,
Apple Cider Vinaigrette

SMALL PLATES

Short Rib & Dumplings | \$14

Braised Short Rib, Carrot, Tomato,
Gnocchi, Parmesan

GF Scallops | \$20

Spaghetti Squash, Pancetta, White Wine Carbonara

ENTRÉES

GF Beef Filet | \$39

Root Vegetable Gratin, Cauliflower,
Mushroom Demi Sauce

GF Oven Roasted Half Chicken | \$30

Hen of the Woods Mushrooms, Broccolini,
Cranberry and Apple Chutney

GF Pork Loin | \$30

Sweet Potato, Roasted Apple, Carrot,
Smoked Tomato Gastrique

DESSERT

Apple Galette | \$10

Freeform Apple Tart, Caramel Ice Cream

Red Velvet Cake | \$10

Membrillo, Marcona Almond, Buttercream