



PIACERE

Valentine's Day Menu

~ Amuse Bouche ~

Baked Stuffed Dates - Beef Linguica

~ First Course ~

(Please Choose One)

Mussel Bisque Soup

Medallion of "Caesared" Romaine - Romaine, Tomato, Mixed Greens, Parmesan Cheese, Crouton

Oyster Trio - Fresh Sautéed Oysters, Oyster Cream, Tobiko Caviar, Crostini

~ Entrée ~

(Please Choose One)

Roasted Butternut Squash Ravioli - Brown Butter & Fresh Sage

Roasted Colorado Half Rack of Lamb - Roasted Ratatouille, Roasted Fingerling Potatoes, Rosemary Lamb Jus

Filet Mignon - Truffle Mashed Potatoes, Roasted Almond Green Beans

Herb Buttered Lobster Tail - Roasted Cauliflower, Lemon Butter Cream

**additional \$10*

Grilled Salmon - Red Quinoa with Herbs, Baby Broccolini

Chicken Breast - Pan Roasted Chicken Breast, Blue Cheese Potato Gratin, Crispy Brussel Sprouts

~ Dessert ~

(Please Choose One)

Vanilla Rose Bread Pudding - Crème Anglaise

Long Stem Strawberries - White and Dark Chocolate Sauces

Assorted Truffles and Chocolate Decadence Bites

Valentine's Day Specialty Cocktails

French Kiss- Bombay Gin, Lemon Juice, and Sparkling Rose	14
The Romeo - Cutty Sark Whiskey, Antica Formula Vermouth, Amaro Rinse	14
The Juliet - New Amsterdam Mango Vodka, Muddled Mint, Raspberry, Lime	14
Mamacita - Patron Roca, White Peach Puree, Lime, Agave	14
Spiced Love - Jim Beam Fire Whiskey, Lemon, Sour Apple Pucker	14
Champagne Rosé, Lallier, "Premier Cru", Brut Rose	20 (Glass)
Champagne, Taittinger, "Blanc de Blancs Brut", Reims NV	18 (Glass)

*\$85 per person pre fix menu
Live Music Starting at 8pm*