



Valentine's Day Menu

February 14th, 2012

Appetizer Course Selection

Lusty Lobster Bisque

Creamy Lobster Soup with Truffle Bilini and American Sturgeon Caviar

Pepper Vodka Battered Jumbo Shrimp

Bloody Mary Aioli, Celery Salad and Fried Olives

Braised Bison and Blue Corn Raviolis

*Braised Carolina Bison with New Mexico Red Chiles and Dark Chocolate
finished with Feta Cheese and Micro Cilantro*

Salad Course Selection

The Beet Heart Salad

*Candy Stripe and Gold Beets with Carrots, Apples, Pomegranate, Walnuts, Watercress,
Looking Glass Pack Square Cheese and Sherry Vinaigrette*

The Evil Temptress Salad

*Chopped Romaine, Radicchio Leaf, Asiago Cheese, Sourdough Croutons, White Anchovies,
Fried Artichoke Heart and Spicy Temptress Dressing*

Cupid's Green Salad

*Mixed Greens, Goat Cheese, Toasted Almonds, Julienne Carrots, Local Apples, Dried
Cranberries and Red Stag Vinaigrette*

Entrée Course Selection

Wild and Wonderful Striped Bass

This dish was featured in Traditional Home Magazine February 2012

Pan Roasted Wild Striped Bass with Buerre Rouge, Seasonal Vegetables, Watercress

A Red Stag Lovers Duo

Two of our Most Famous Dishes Together for One Night

*Hayes Braised Short Rib and Truffle Glazed Chilean Sea bass, served with
Saffron Whipped Potatoes and Grilled Asparagus*

Filet Mignon with Pimento Cheese Fondue

*House Made Pimento Cheese Melted on top of a Delicious Cab Beef Tenderloin,
Sweet Potato Rösti and Glazed Georgia Carrots*

Dessert Course Selection

New Mexico Inspired Cardamom Doughnuts

Milk Chocolate Sauce, Caramel Sauce, Cinnamon Sugar

Vanilla Saffron Crème Brûlée

Spiced Chocolate Tuille

Organic Strawberries with Grand Marnier Sabayon

Looking Glass Goat Cheese, Mint and Chopped Walnuts

