

# oro

RESTAURANT AND BAR

Valentine's Day  
Wednesday, February 14<sup>th</sup>, 2018

Amuse Bouche  
Smoked Duck Crustini

1st Course:

Heirloom Tomato-Roasted Red Pepper Soup  
Lump Crab, Chive Oil

or

Avocado Salad

Heirloom Cherry Tomato, Shishito Peppers, Frisee, Bacon Lardons,  
Pomegranate Reduction, Red wine Herb Vinaigrette

2nd Course:

Stuffed Airline Chicken Breast  
Chive Mashed Potato, Baby Carrots  
Truffle Infused Au Jus

or

Lobster Ravioli

Saffron-Fennel Cream, Sea Beans

or

Venison

Grilled Heirloom Tomatoes, Sautéed Wild Mushrooms, Crisp Potato Strings,  
Pomegranate Demi-Glace

or

Chili Dusted Filet Mignon

Sweet Potato Au Gratin, Grilled Asparagus  
Mole Poblano, Queso Fresco

3rd Course:

Soleil Couchant "Sunset"  
Raspberry-Blood Orange Caulis

1/2 Dozen Long Stem Chocolate Covered Strawberries

\$20.00