

THE ARTESIAN VALENTINE MENU



SOUP

Smoked Lobster Bisque

chile oil, lime crème fraîche

SALAD

Artesian Salad

organic greens, apple, watermelon radishes, piñon nuts, feta cheese
prickly pear vinaigrette

ENTRÉE

Chicken Picata

tomato basil linguine
broccolini

Sea Scallops

sweet corn tamale
fried spinach garnish
green mole sauce

Filet Mignon

roasted garlic mashed potatoes
rainbow carrots
wild mushroom demi-glace

Poblano Relleno

quinoa tamale
diced aromatic vegetables, fresh herbs
roasted tomato-chipotle ragout
red sauce and goat cheese

DESSERT

Chocolate Cigar

caution, may be habit forming

Coconut Mango Tres Leches

coconut cake, mango, sweet cream

Chocolate Cake

three-layer chocolate ganache

four course prix fixe

\$65 per Person

includes a complementary 4 oz glass of sparkling wine

a la carte

Soup \$12 Salad \$12 Entrée \$35 Dessert \$12