

Rio Grande Club Sweetheart's Weekend

Prix Fixe Dinner Menu

Friday & Saturday, February 12 & 13 5 pm - 8 pm

Reservations required 719-873-1995

~ \$60 per person or \$85 per person with wine pairings ~

First Course

Choice Of

Waldorf Salad

Fresh Apples, Celery, Grapes and Walnuts in Waldorf Dressing Served on Bib Lettuce Wine Pairing – A to Z Riesling

Classic Caesar Salad

Romaine Lettuce Tossed with Fresh Parmesan Cheese, Croutons and Caesar Dressing Wine Pairing – Jean Luc Colombo Rose

Second Course

Choice Of

Pan-Seared Scallops

Served in a Creamy Garlic Lemon Sauce with Fried Shallots Wine Pairing – La Crema Chardonnay

Artichoke Gruyere Dumplings

Served with Fried Shallots in a Creamy Garlic Lemon Sauce Wine Pairing – Kim Crawford Sauvignon Blanc

Third Course Choice Of

Bacon-Wrapped Tenderloin Filet with Demi-Glace

Accompanied with Roasted Fingerling Potatoes and Sauteed Asparagus Wine Pairing – Simi Cabernet Sauvignon

Coriander Crusted Rare-seared Ahi Tuna with Lemon Beurre

Accompanied with Mediterranean Cous-Cous and Grilled Leeks Wine Pairing – La Crema Pinot Noir

Winter Vegetable Scampi

Fresh Parmesan Cheese, Grilled Leeks, Brussels Sprouts, Shallots and Garlic Butter Sauce Tossed with Fettuccini Wine Pairing – Ruffino Lumina Pinot Grigio

Dessert

Choice Of Molten Lava Cake Crème Brulee

(Coffee and Tea Service included)