

Valentine's Dinner, February 14th, 5 - 9 pm First Course

Soup & Salad

Roasted tomato-dill soup with crostini spears
Boston bib wedge salad served with bleu cheese dressing, house-made bacon crumbles and tomatoes

Second Course

Scallops & Claws

Pan-seared scallops served with house-made tartar sauce and chipotle aioli Steamed crab claws and butter

Third Course

Land & Sea

Individually-crafted filet duxelles topped with green peppercorn sauce Oven-roasted lobster tail, herbed butter, asparagus and roasted tomatoes

Fourth Course

Sorbet
House-made strawberry-basil sorbet

Fifth Course

Dessert Trio
Chocolate mousse with Irish cream foam
Strawberry shortcake shooter
Chantilly shooter

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