



O L I V Z R E S T A U R A N T

~ BE MY VALENTINE ~

AMUSE BOUCHE

STARTER

White Asparagus Soup
with Strawberry Foam

SECOND

Belgium Endive Salad

Caramelized Hazelnuts, Humboldt Fog Cheese,
Raspberry and White Balsamic Vinaigrette

ENTRÉE

Please select one of the following

Colorado Lamb Duet

Braised Mini Lamb Shank and Roasted Rack of Lamb
Ratatouille Vegetables, Potato Purée and Rosemary Garlic Jus

Sautéed John Dory

Black Trumpet Mushrooms, Homemade Spinach “Laura Channel” Gnocchi,
Truffle Emulsion and Petit Herbs

Slow Roasted Chicken

Stuffed with Prosciutto and White Cheddar Cheese
Served with Grilled Asparagus and Cabernet Reduction

Valentine’s Beef Wellington

Potato and Portobello Mushroom Lasagna
with Pinot Grigio and Chives Beurre Blanc

DESSERT

Please select one of the following

Red Velvet Cupcake

with Blood Orange Sauce and Devonshire Cream

Flourless Chocolate Cake

With Kahlua Ganache and Passion Fruit Sauce

\$69 per Couple plus Tax and Gratuity