

# Kai Valentine's Day

## Sunday, February 14, 2010

Reservations Accepted from 4:30pm ~ 9:30pm

5 Course Dinner \$150.00 per person

With Traditional Wine Pairings \$200.00 per person

With Expanded Wine Pairings \$285.00 per person

### Amuse

Soup and Sandwich

*Fontina Cheese & Wild Mushroom Sandwich, Salsify Black Truffle Soup*

### Second Course

Tumbleweed of Petit Greens

*Local Desert Herbs and Frisee, Confit of Red Mullet, Local Ruby Grapefruit Tart,  
Champagne-Red Jalapeño Vinaigrette*

### Third Course

Intermezzo

### Fourth Course (Choice of)

Gila River Citrus Poached John Dory

*Chile Braised Endive, Fragrant Quinoa Flan, Horseradish-Caviar Butter*

~or~

Green Chile Dusted Veal Tenderloin

*Piperade-Local Olive Spoon Bread Pudding, White Truffle Fondue, Braised Turnips*

### Fifth Course

Made to Order Doughnuts Dusted with Chile Sugar, for Two

*Dipping Sauces: Mole-Chocolate,*

*Blood Orange-Santa Cruz Chile Jelly,*

*Maldon Salted Caramel*

For reservations and information please contact 602.385.5726

# Kai Valentine's Day

## Sunday, February 14, 2010

Reservations Accepted from 4:30pm ~ 9:30pm

7 Course Dinner \$185.00 per person

With Traditional Wine Pairings \$250.00 per person

With Expanded Wine Pairings \$300.00 per person

### Amuse

Soup and Sandwich

*Fontina Cheese & Wild Mushroom Sandwich, Salsify Black Truffle Soup*

### Second Course

Terrine of Potato, Cuitlacoche and Paquillo Pepper

*Wild Boar Bacon & Irish Whiskey Mustard Vinaigrette, Local Arugula, Quail Egg*

### Third Course

White and Brown Tepary Bean Soup

*Grilled Three Sisters Relish, Escargot, Mexican Lime*

### Fourth Course

Intermezzo

### Fifth Course (Choice of)

Pan Roasted Maine Lobster with Essence of Wild Lavender

*Braised Kurobuta Pork Belly, Black Eyed Pea-Root Vegetable Stew*

~or~

Mesquite Smoked Pipian Rojo Rubbed Loin of Lamb

*Sonoran Peppers and Chiles, Saguaro Seed Crepes, Ibarra-Local Orange Jus*

### Sixth Course

Artisan Cheese Course

### Seventh Course

Made to Order Doughnuts Dusted with Chile Sugar, for Two

*Dipping Sauces: Mole-Chocolate,*

*Blood Orange-Santa Cruz Chile Jelly,*

*Maldon Salted Caramel*

For reservations and information please contact 602.385.5726