

Ko'S in Valentine's Day

Saturday, February 13, 2010

Reservations Accepted from 5:30pm – 10:00pm

and

Sunday, February 14, 2010

Reservations Accepted from 5:30pm – 9:30pm

Amuse

Smoked Pheasant Tartare with Fossil Creek Goats Milk Whipped Cheese

First Course

Winter Greens

Shaved Jerusalem Artichokes, Maytag Blue Cheese
& Blood Orange Vinaigrette

Entrée (Choice of)

Poached Halibut in a Lobster Nage

Brussel Sprouts, Roasted Potatoes & Sautéed Rainbow Chard Leaves

~or~

Grilled Filet Mignon

Creamy Truffle Risotto, Sautéed Chanterelle Mushrooms
with a Port Wine Reduction

~or~

Statler Breast of Chicken

Roasted Baby Root Vegetables & Garlic Mashed Potatoes

~or~

Dijon Brushed Rack of Lamb

Dusted with Desert Herbs, Braised Red Cabbage
with Local Pecans & Bordelaise

Dessert

Chocolate Journey

For reservations and information please contact 602.385.5726