



TANQUE VERDE
EST RANCH[®] 1868

VALENTINE'S DAY

FEBRUARY 14 • 5:30-9:00PM • CARRILLO DINING ROOM

\$90PP

Includes a Glass of Champagne



CHEF'S AMUSE-BOUCHE

One bite delight to start your culinary journey

FIRST

Bergamot Burrata Crostini

Citrus Segments, Artisanal Focaccia, Bergamot Oil Finish

BISQUE TWO WAYS

Choice of

Lobster Bisque

Sherry Whipped Crème, Chive Oil Finish

or

Artichoke Lemon Bisque

Flash Fried Artichoke Petals, Meyer Lemon Oil Finish

ENTRÉE

Choice of

Sweetheart Surf and Turf

Prime Petite Filet Mignon Medallion, Butter Poached Lobster Tail, Bordeaux Au Poivre, Comté Chardonnay Risotto, Roasted Asparagus

or

Ramón Bilbao Braised Lamb Shank

Overnight braised Lamb, Garlic Confit Kennebec Mash. Crispy Brussels, Pan-Dripping Au Jus

or

Romanesco Risotto

Charred Romanesco Steak, Truffle Cauliflower Risotto, Micro-Leek Finish

or

Espelette Seared Chilean Sea Bass

Roasted Purple Carrot Purée, Charred Broccoli, Espelette Cream Sauce

SWEET FINISH

Apple Butter Brioche Madeleine

Apple Cider Glaze, Apple Butter Pastry Cream, White Chocolate Finish



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. Dishes may be made gluten-free or dairy-free. Please ask server for examples. GRATUITY IS NOT INCLUDED IN PRICE.