



Valentines Day Fixed Price Candlelight dinner in The Turquoise Room.

We Will Start Serving at 4 P.M. — Reservations Required

Tapas

Small tastes of Spain and the Southwest

Each couple will receive a plate of the following to start the evening:

A Shot of Gazpacho Soup

Andalusia Shrimp and Bean Salad with Rice

Kale Leaves

stuffed with special sausage and quince served
with McClendon's pink grapefruit vinaigrette

Bacalao

with peppers, onions, garlic and tomato

Entrée Choice

You choose one:

Paella of Andalusia

Spain's most famous of dishes. Short grain rice, baked with chicken,
Spanish sausage, shrimp, mussels, tomatoes, lima beans and saffron

Sarsuela "Operetta" Seafood Stew

Lobster tail, shrimps, black mussels, clams, King crab and snapper filet simmered in saffron and sherry scented, roasted
tomato Romesco sauce. A unique dish for the seafood lover. It will make you want to sing!



Lobster and Asparagus Ravioli with a Seafood Ragout

Jumbo Ravioli filled with lobster and asparagus tossed in creamy tarragon lobster sauce with jumbo shrimp, scallops, mussels, clams, corn, peppers, and fresh asparagus

Roast Filet Mignon with Maine Lobster Tail

Roast filet mignon on bed of mashed potatoes topped with a 4oz Maine Lobster tail and Chipotle béarnaise, garnished with baby green beans and red peppers

For the Purist Meat Lover - Certified Angus Prime Rib Roast

10-ounce Prime rib served with fresh vegetables, red caboose mashed potatoes; au jus and horseradish cream

Roast Spiced Duck with Seville Orange Sauce

Half a partially deboned duck, served with a sweet and sour Seville orange sauce. White River Native gathered wild rice Timbale and fresh vegetables

Mallorca Stew Made with Churro Lamb

A delicious stew made with sweet spices, dried fruits, almonds, pine nuts, fresh mint served over couscous. Sweet and savory, this dish is full of the flavors of the region. Warm, hearty and satisfying.

Roast Nilgai Antelope Sirloin

Wrapped in Jalapeno bacon, pan roasted and sliced over a mound of wild and tame mushrooms with rice and baked winter squash

Crispy Roast Chicken with an Almond, Garlic Saffron sauce

Locally raised red leghorn chicken marinated with Mediterranean herbs and garlic, roasted and served over quince and apple compote with green beans

The Healthy Heart Vegetable Platter

Gratin of butternut squash and winter greens, grilled Poblano pepper filled with three cheeses, topped with papaya salsa, Native Rice timbale, steamed asparagus, sweet corn tamale, polenta, mashed potatoes, black beans and grilled tofu.



Dessert Selection

Jumbo Long Stem Strawberries Dipped in Dark Swiss Chocolate

Injected with Grand Marnier served on a bed of whipped cream with roasted almonds – alcohol free also available.

Chocolate Raspberry Soufflé – Serves Two

Baked to order dark chocolate, raspberry soufflé in a heart shaped dish, served with mounds of whipped cream, fresh raspberries, and melted chocolate sauce with Chambord liqueur

Valencia Orange Tart

McClendon's Organic oranges, thin sliced and baked over a hazelnut pastry cream in a flaky shell and served with dark chocolate gelato

Date Flan – Catalan Style

Baked egg custard dotted with dates and finished with a sherry tinged caramel sauce and whipped cream

Rum Soaked Almond Chocolate Cake

Cinnamon scented almond sponge soaked with rum syrup and coated in a rich dark chocolate ganache icing and topped with roasted almond slivers sitting in a pool of milk chocolate cream

Coffee or soft beverage included with dinner.

All of the above items will be available on Friday and Saturday Night on an a la carte basis.

Terms and conditions for the Valentines Day Dinner:

\$90.00 per couple not including tax or gratuity

To guarantee a table, the reservation must be accompanied with a credit card deposit or be prepaid in full. There is a two day no charge cancellation grace period. No shows that do not cancel within the grace period will be charged \$90.00 per couple to the card on deposit.

We will contact all reservations by phone on the weekend proceeding Valentine's Day.