

# sweetheart supper

• **DINNER FOR 2 \$95 + TAX** •

## small bites

### SPRING ROLL **GF** **V**

Small bite of our house made Spring Roll: rice paper & romaine filled with cabbage slaw and apple. Topped with a sweet ginger sauce.

## shared First course

### CARAMELIZED PEAR SALAD WITH CHAMPAGNE VINAIGRETTE

Organic greens, caramelized pears, candied pecans, goat cheese, dried cranberries, red onion. Tossed in house-made champagne vinaigrette.

## entrees

### SALMON & SHRIMP Á LA RIVIERA WITH CITRUS-GARLIC BUTTER

Grilled sustainable chilean salmon, phosphate free shrimp, topped with bell peppers, organic spinach, garlic-citrus compound and balsamic drizzle.

### GRILLED STRIP STEAK Á LA PROVENCAL

Grass-fed strip steak topped with cherry tomatoes, spinach, roasted cashews, goat cheese, garlic-citrus compound and balsamic drizzle. Baked potato loaded with sour cream, bacon and chives.

### PURE THAI BOWL **GF** **V**

Rice noodle, crispy squash & zucchini, sweet pepper, coconut peanut sauce, carrot, hemp seed, almond, cilantro.

### SWEET POTATO LASAGNA **GF** **VG**

Ribbons of sweet potatoes layered with lemon herb ricotta, roasted squash, zucchini, house-made mozzarella blend, Italian spices, our marinara sauce.

## shared Dessert

### CHEF'S CHOICE

## Drink specials

• **\$10 OFF ANY BOTTLE OF WINE** •

### BETTER TOGETHER

Breckenridge Vodka | Rose Simple | Lemon |  
Tart Cherry | Aquafaba **14.00**

### PERFECT MATCH

Breckenridge Whiskey | Tart Cherry | Simple |  
Aquafaba | Chocolate Bitters **14.00**