



# Wines of Colorado

## Valentine's Dinner

### Amuse

Brie Stuffed Date with Rose Infused Honey and Sliced Almonds

---

### 1st Course

Salad

Artisan Greens with Fresh Berries, Candied Nuts, and Shaved Parmesan

Served with Raspberry Vinaigrette Dressing

---

### 2nd Course

Lobster Bisque with a Crème Heart

---

### Intermezzo

Mango Sorbetto

---

### Main

*Choice of:*

- Chicken Fettuccine Alfredo with Garlic Bread
  - Petite Filet with Brown Butter Rosemary Whipped Potatoes and Honey Vanilla Carrots
  - Seafood Pasta - Scallops, Shrimp, Mussels and Tomato, tossed in a Creamy White Wine Sauce served over Linguini Pasta with Parmesan Cheese and Garlic Bread
- 

### Dessert

Rose Petal Creme Brulee OR

Flourless Chocolate Torte with a Raspberry Ganache