

San Valentino Menu

Thursday, February 14, 2019

Reservations strongly recommended, (970) 728-2525

ALTEZZA
AT THE PEAKS

amuse-bouche and prosecco upon arrival

first course

Asparagus Bisque
caramelized apple crostini

Little Gem Salad *gf*
shaved granny apple ~ watermelon radish ~ cucumber ~
heirloom cherry tomato ~ sherry shallot vinaigrette

Butter Poached Lobster Sticks *gf*
citrus crema ~ microgreens

main course

Sage Rubbed Colorado Angus Beef Tenderloin Slices *gf*
grilled asparagus ~ yukon gold mash ~ barolo glaze

Fire Roasted Vegetables *gf, pb*
rainbow carrot ~ brussels sprouts ~ asparagus ~
blistered tomato ~ cashew romesco

Tandoori Seared Ahi Tuna *gf*
crispy bamboo rice ~ seared rare and chilled ahi tuna ~
ba mìn pickled vegetables ~ mango chow-chow ~ wasabi ~
pickled ginger ~ sriracha aioli

sweet

Flourless Chocolate Cake *gf*
fresh berries ~ whiskey cream ~ dark chocolate drizzle

Crème Brûlée Cheesecake
dulce de leche crème anglaise ~ dark sweet cherry compote

Artisanal Chocolate Truffles

\$85 per person for adults
\$35 optional wine pairing

(gf) *Denotes gluten-free

(pb) *Denotes plant-based