

The Prado

Valentine's Day Menu 2020

\$59.95 per person, excluding tax, gratuity & surcharge

Apertif glass of sparkling wine

starter choice of

potato leek soup

arugula pistou, lemon crème fraiche, chopped chives gf, v

baby beets

shaved fennel, frisée, sonoma goat cheese, truffle vinaigrette gf, v

farmer's mixed salad

toasted hazelnuts, pomegranates,
midnight moon goat cheese, caramel cider vinaigrette gf, v

prado caesar salad

romaine hearts, herbed croutons, cotija cheese, poblano caesar dressing

entrée choice of

pan roasted sea bass

corn, pancetta, asparagus, spinach, shaved fennel, preserved lemons, white truffle corn purée gf

red wine braised beef short ribs

celery root mashed potatoes, roasted baby carrots and cipollini onions, bordelaise sauce, gremolata gf

grilled certified angus petite filet & shrimp

marinated grilled shrimp, garlic potato puree, green beans, crispy shallots,
hearts of palm, bordelaise sauce

seafood linguini

black ink linguini, shrimp, mussels, clams, calamari, thai alfredo sauce, micro basil, toasted coconut

mushroom risotto

white truffle mascarpone, parmesan reggiano, wild arugula, red onion gf, v

dessert choice of

strawberry short cake lemon pound cake, champagne macerated strawberries, honey mascarpone,
white & dark chocolate shavings v

chocolate mousse cake chocolate ganache, coffee, feuilletine, raspberry sauce v

coffee crème brûlée chantilly cream, chocolate meringue gf, v

gf = gluten free v= vegetarian

*The Passport Dining Card is not accepted on Holidays.
You may use a Cohn Restaurant Group gift card.*

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

(Menu Back)

cocktails

strawberry sparkle ketel one, elderflower liqueur, lemon juice, strawberry purée, sparkling wine 12

raspberry lemondrop tito's handmade vodka, raspberries, lemon juice, honey 13

orange spritz chandon sparkling rosé, aperol, blood orange purée, soda water 14

high west old fashioned high west double rye!, sugar cube, orange bitters 14

sangria red table wine, fruit liqueurs, fresh fruit 9/25

wine

chandon sparkling rosé 12/48

drylands sauvignon blanc 12/44

rutherford chardonnay 14/56

landmark pinot noir 13/52

locations "e" by dave phinney 14/56

daou cabernet sauvignon 15/60

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