

Valentine's Day Three Course Menu

FIRST COURSE

Beet Salad

OR

Butternut Squash Soup

Wine Pairing: JP Chenet, Brut Rose, FR

SECOND COURSE

Grilled Sirloin

Grilled Asparagus, Roasted Shallot Mashed Potatoes, Braised Red Cabbage,

Beurre Rouge

Or

Pesto & Parmesan Crusted Salmon

Orzo Pasta, Blistered Cherry Tomatoes, Grilled Asparagus, Beurre Rouge

Or

Cavatelli Pasta

House Made Boursin Cavatelli, Bolognese, Basil Chiffonade, Parmesan

Wine Pairing: Burzi, Plaustra, Barbera d'Alba, IT

THIRD COURSE

Nutella Pot De Crème

Or

Pomegranate Panna Cotta

Wine Pairing: Deltetto Passito "Bric du Liun", Piedmont, IT

VALENTINES SPECIALTY COCKTAILS

Smoke & Mirrors \$17

Buffalo Trace Bourbon
Chinook Hickory Liquor
Cherry Bitters & Spiced
Honey



Must Have Been The Roses \$17

Grapefruit & Rose Vodka
Italcus Bergamont Liqueur
Lime & Hibiscus



\$75PP++

Optional Wine
Pairing \$40



Manor Vail Lodge
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Parking Available

