

Rodney's Grill

VALENTINE'S DAY DINNER

CELEBRATE WITH A COMPLIMENTARY GLASS
OF SPARKLING CALIFORNIA WINE

STARTER CHOICE OF:

Local mixed greens Saffron poached pear, spiced almonds, herb goat cheese, heirloom tomato, pommery seed vinaigrette

Roasted winter parsnip soup Guinness stout braised lamb cheeks, chanterelle mushrooms

Surf and turf carpaccio Ahi, Angus beef, chipotle corn, avocado, tortilla

MAIN COURSE CHOICE OF:

Alaskan halibut 62

Smoked bacon and tomato jam, Chimichurri beurre blanc

Land and sea 72

Filet mignon and lemon grilled prawn skewer, manchego smashed potato, port demi

Prime rib 60

Pinot noir jus, horseradish sauce, Idaho baker, crema, chives

Entrees served with sautéed Blue Lake green beans and Maitake mushrooms

DESSERT CHOICE OF:

Rose water crème brulee Macerated local berries, Meyer lemon zest whipped cream

Warm red velvet brownie McConnell's vanilla bean ice cream