



RANCH HOUSE

RESTAURANT

Valentine's Dinner

Amuse Bouche

Goat Cheese Dipped Fizzy Grape, Toasted Hazelnut

Second Course

Heirloom Tomato Bisque

Crispy Port Salut, Basil Cream

Or

Alfalfa Salad

*Heirloom Tomato, Avocado, Bresaola
Toasted Chickpea, Honey-Dijon*

Third Course

"French Kiss" Oysters

*Champagne & Strawberry Mignonette
with Caviar*

Or

Mushrooms & Toast

*Asparagus Coulis, Bacon Rilette
Garlic Labneh, Pine Nut Romesco*

Fourth Course

Lobster Risotto

Charred Scallion, Fennel, Asparagus Threads, Orange-Saffron Broth, Frico

Or

Bison Chateaubriand

Fondant Potato, Winter Vegetables, Whipped Horseradish-Truffle Cream

Or

Stuffed Pheasant

Apple, Walnut, Brie, Asparagus, Barley

Or

Falafel

*Lemon Labneh Tzatziki, Pickled Onion & Cucumber
Pine Nut & Tomato Remoulade, Pita Crisp*

Dessert

Coconut Rose Panna Cotta

Crispy Raspberries, Chocolate Tuille

Candied Pistachios, Rose Petals

Or

Flourless Chocolate Cake *GF*

Strawberry Compote, Vanilla Bean Whip

\$125 per person

Chef De Cuisine Ryan McKenzie and Pastry Chef Taylor Houston