



leonora

BISTRO | WINE | TAPAS BAR

VALENTINE'S DAY DINNER

February 14, 2019

\$75 prix fixe four-course menu | \$45 optional wine pairing

For reservations, please call 970.477.8020 or email Concierge@TheSebastianVail.com

tapa

ono crudo with crunchy garlic, asian pear, yuzu soy

or

octopus asador with finger potatoes, garlic, chorizo

-substitution-

1/2 dozen oysters +10

salad

beet carpaccio with rich yogurt, hazelnut, crispy shallot, balsamic, herbs

or

apple and endive with raddichio, candied walnuts, blue cheese

entrée

slow-cooked salmon with yukon mash, wilted brussels, carrot-ginger emulsion

or

manhattan steak with pepper-crusting wagyu, beef jus, horseradish mayo

or

farro risotto with kabocha squash, maitake mushroom, mascarpone, crispy sage

-supplements-

8 oz. king crab +35

black winter truffle shavings +30

10g oscietra caviar +30

dessert

coconut and strawberry mousse with dried rose petal, bouron-berry sauce

or

triple chocolate custard with chocolate pot de crème, chocolate crèmeux, chocolate sauce