

Lord Gore

RESTAURANT

CANDLELIGHT VALENTINE'S DAY

\$60 / PERSON

LOVE AT FIRST SIGHT

Lobster or Parsnip Bisque / NUTMEG, PINE NUTS

Oysters Two Ways / ON THE HALF SHELL AND FRIED, SMOKEY REMOULADE, CHAMPAGNE MIGNONETTE

Wild Mushroom Risotto / SHAVED TRUFFLE, CRISPY ASPARAGUS, AGED GOUDA

Young Lettuces / TOASTED ALMONDS, BLEU CHEESE, DRIED CHERRIES

Heirloom Baby Beets / ARUGULA, HONEY-HORSERADISH DRESSING, GOAT CHEESE

PASSIONATE KISSES

Colorado Striped Bass / SQUID INK PASTA, THUMBELINAS, VANILA-GINGER BEURRE BLANC

Chateau Briande for Two / MUSTARD PEPPERCORN SAUCE, ROASTED FINGERLINGS, MUSTARD GREENS

Free Range Chicken Breast / SWEET ONION GOAT CHEESE STUFFING, GREEN OLIVE VINAIGRETTE, WARM POTATO AND ARUGULA SALAD

Coriander and Coconut Steamed Diver Scallops / JASMINE RICE, PINEAPPLE, SWEET PEPPERS

ETERNAL LOVE

Chocolate Fondue / MACAROONS, FRUIT AND BERRIES, BACON, PRETZELS

Assorted Petit-Fours

CHEF DE CUISINE / MATT PETRIE

VALENTINE'S DAY 2012 / CUISINE GUIDED BY PRINCIPLES OF SUSTAINABILITY

STATE TAX AND 20% GRATUITY WILL BE ADDED TO THE BILL • CELL PHONE ETIQUETTE IS APPRECIATED • PRIVATE FUNCTIONS AVAILABLE

LORD GORE RESTAURANT AT MANOR VAIL LODGE • 595 E. VAIL VALLEY DRIVE • VAIL, CO • (970) 476-4959