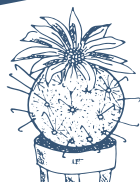


ARIZONA NEWS

PHOENIX, AZ



“THE VALENTINE STATE” A MENU INSPIRED BY LOVE



FIRST COURSE

WILD MUSHROOM and PARMESAN TART
truffle essence

SECOND COURSE

SWEET POTATO SOUP
bourbon whipped cream, toasted walnuts

WEST COAST OYSTERS
shallot mignonette, atomic cocktail sauce
grilled lemon

ARUGULA & FRISÉE SALAD
pickled red onion, cured tomatoes, hearts of palm
buttered almonds, citrus vinaigrette

ROMAINE SALAD
grilled radicchio, champagne-poached pears
applewood bacon, smoked blue cheese, chive
avocado dressing

PAN-SEARED SCALLOPS
butternut squash puree, fire-roasted apple
pickled pomegranates, thyme-butter sauce

THIRD COURSE

ESPRESSO-RUBBED FILET
olive oil smashed purple potato
grilled asparagus, red wine sauce

CITRUS-GLAZED DUCK BREAST
organic quinoa, roasted cauliflower
cherry compote

SEARED WILD SALMON
farro risotto, wilted rainbow chard, pine nut relish
mission fig gastrique

BASIL-BUTTER ROASTED CHICKEN BREAST
saffron rice, brussels sprouts, morita chili jus

ORGANIC QUINOA BOWL
black beans, sweet potato, tomatoes
baby kale goat cheese, ginger butter

FOURTH COURSE

STRAWBERRY PANNA COTTA
chocolate glass, toasted lady fingers
candy almonds, blood orange gastrique

RED VELVET SEMIFREDDO
red velvet cake, mocha ice cream
candied orange zest, raspberry purée
hazelnut brittle



BLUE HOUND
KITCHEN & COCKTAILS



APHRODISIAC FOODS