

Capital Canyon Club

VALENTINE'S DAY DINNER

2.14.2022 | prix fixe menu | 5pm to 8pm
\$55++ per person

Shared Appetizer

PROSCIUTTO ASPARAGUS PUFFS

prosciutto and asparagus with gorgonzola bleu cheese wrapped in puff pastry then baked topped with basil pesto

Soup or Salad

ROASTED CAULIFLOWER SOUP

creamy roasted cauliflower soup garnished with roasted red pepper oil and roasted tri color cauliflower

OR

STRAWBERRY ARUGULA SALAD

baby arugula, shaved parmesan, sliced strawberries spiced almonds and feta cheese with a raspberry vinaigrette

Entrees

SEARED HALIBUT

seared halibut with a raspberry coulee served over kiwi, avocado and macadamia tartar and forbidden rice

OR

HALF RACK OF LAMB

grilled marinated half rack of lamb with a yogurt mint sauce served with sweet potato quenelles and maple roasted carrots

Dessert

TUXEDO TRUFFLE MOUSSE

layered truffle mousse cake topped with a chocolate ganache served with whipped cream and fresh strawberries

For reservations please call / text 928.460.9156 or
email reservations@capitalcanyonclub.com

Reservations must be made by Wednesday, February 9 by 5pm
Cancellations within 48 hours are subject to member charge

