



# Blue Wave

## VALENTINE'S MENU

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BEGIN WITH CHEF'S SELECTION AMUSE  
BOUCHE & A GLASS OF CHAMPAGNE

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### APPETIZER TO SHARE

Chili soy cauliflower  
Roasted garlic and dill hummus  
Panko breaded calamari  
Beef tataki with sweet onion, ponzu, and wasabi pea crumble

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### SHARED SALAD

House greens  
Roasted beets and greens  
Caesar

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### MAINS, CHOICE OF TWO

Filet Mignon  
Braised beef short rib Colorado  
Grilled salmon  
Seared scallops  
Brick chicken  
Roasted red pepper fettuccine

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### DESSERT TO SHARE

Vanilla Bean Panna Cotta | grilled pineapple chutney  
Flourless Chocolate Torte | vanilla bean whip | fresh berries  
NY Style Cheesecake | balsamic blueberry syrup  
Four Layer Carrot Cake | shredded carrots | walnuts | cream  
cheese filling  
Seasonal Fruit Tart | creamy custard | seasonal fruit

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FINISH WITH CHOCOLATE TRUFFLE  
MIGNARDISES AND COFFEE  
\$90 PER COUPLE