



Valentine's Day

at Miramonte Indian Wells Resort & Spa

Amuse

CHEF'S APHRODISIAC PREPARATION

First

Choose one

FIRE ROASTED TOMATO AND CHILE BISQUE

Blue corn pupusa, poblano crema

FOIE TORCHON

pickled blackberries, purple mustard, sweet onion marmalade,
grilled crisp ciabatta

BABY BEETS

goat cheese, arugula pesto, orange supremes, spiced pecans, mache

WINTER SALAD

baby spinach, frisee, red quinoa, persimmon, goat feta, caramel corn,
lemon vinaigrette

SECOND

Choose one

PAN SEARED DIVER SCALLOPS

spanish chorizo, green pea risotto, crisp apple

SURF AND TURF

petit filet mignon, shrimp, potato pave, asparagus, demi, lobster sauce

STUFFED ARTICHOKE

pine nut basmati rice pilaf, asparagus, creamed leeks

DESSERT

Choose one

STRAWBERRY MACAROON

pistachio diplomat crème, raspberry coulis, currant

MOLTEN CHOCOLATE CAKE

cabernet berries, chantilly, frozen raspberry

\$129 meal for two, includes a bottle of Moët & Chandon Brut Imperial Champagne

price does not include tax and gratuity

CITRUS & PALM

