



la casa sena

RESTAURANT · BAR · ENTERTAINMENT

Valentine's Day

FIRST

Roasted Rutabaga Salad

pistachios, mixed greens, asparagus, sherry vinaigrette

Scallop-Champagne Soup

trout caviar, crostini, crème fraîche

Roasted Duck Medallions

braised leeks, red wine pickled onion, mulatto chile-marionberry chutney

Fess Parker Chardonnay, California 2015

MAIN

Angus Tenderloin

sweet white corn, chanterelle mushrooms, foie gras hollandaise sauce,
blue cheese fritter, heirloom tomatoes

Colorado Lamb Rack

potatoes O'Brien, haricots verts, mint sauce, apricot jelly

Prosciutto Wrapped Atlantic Salmon

celery root purée, roasted baby carrots, caviar sauce

Il Fauno di Arcanum, Toscana

DESSERT

Peanut Butter and Banana Frozen Custard

mini chocolate peanut butter cup, banana walnut bread

Zested Orange and Lemon Cake

pink guava granite, caramelized peaches, berry dehydrated meringue

Totally Green

avocado mousse, granny smith apple crisp, pear and ginger gel

Malvira, Late Harvest Arneis, Piedmont

fifty five dollars per person

seventy dollars with the sommelier's wine pairings

Executive Chef: José Rodriguez

Chef de Cuisine: Noé Sanchez