



## PROVINCE URBAN KITCHEN & BAR

### *VALENTINE'S DAY DINNER*

4:00 PM – 10:00 PM

INCLUDES CHAMPAGNE TOAST

**\$75 PER GUEST**

#### **AMUSE**

SEA SCALLOP SEMI-CRUDO CONE  
*JAPANESE MAYO WASABI ROE*

#### **1<sup>ST</sup>**

TUNA CARPACCIO SALAD  
*MACHE SALAD / FRIED CAPERS / SAFFRON AIOLI / ROASTED PINE NUTS /  
25YEAR OLD BALSAMICO*

#### **2<sup>ND</sup>**

BRAISED SHORT RIB  
*ROASTED POBLANO & WILD MUSHROOM POLENTA / HICKORY SMOKE*

#### **INTERMEZZO**

RASPBERRY ROSÉ CHAMPAGNE SLUSHY

#### **3<sup>RD</sup>**

CHOICE OF:

FILET MIGNON  
*CABERNET DEMI-GLACE / PORCINI & WILD MUSHROOM-STUFFED POTATO CAKE /  
CAULIFLOWER LOBSTER GRATIN / FRESH ARUGULA*

WILD ISLE ORGANIC POACHED SALMON  
*TOMATO CAPER BUTTER SAUCE / BLACK BELUGA LENTILS / SAUTÉED PEA TENDRILS*

GRILLED NEW ZEALAND T-BONE LAMB STEAKS  
*MINT RAITA / TABBOULEH / BLACK GARLIC-SCENTED LAMB JUS*

#### **SWEET FINISH FOR TWO**

WHITE CHOCOLATE HEART OF MOUSSE  
*SEA SALT CARAMEL / RASPBERRY*

IN THE KITCHEN ~ EXECUTIVE CHEF MARCO GARCIA  
SOUS CHEFS ~ ALLISON BIRD & JOSE AVILA

***RESERVATIONS: (602)-429-3600***

ALL PRICING WILL HAVE ADDITIONAL TAX & 18% GRATUITY  
COMPLIMENTARY VALET PARKING OFF CENTRAL AVE.