



PROVINCE URBAN KITCHEN & BAR

VALENTINE 'S DAY DINNER

4:00 PM – 10:00 PM

INCLUDES CHAMPAGNE TOAST

SOUP OR SALAD

CHOICE OF

ROASTED KABOCHA SQUASH SOUP

POACHED SWEET SHRIMP, POMEGRANATE SEEDS, CURRY CRÈME FRESH, MICRO CILANTRO

OR

FRISÉE & WATERCRESS SALAD

FRISÉE GREENS, PICKLED BEETS, GOAT CHEESE,
WALNUT BRITTLE, TOSSED IN A CHAMPAGNE VINAIGRETTE

ENTRÉE COURSE

CHOICE OF

MODERN COQ AU VIN

RED WINE & LARDOON BRAISED HALF CHICKEN, PARSNIP YUKON PURÉE,
GLAZED BABY VEGETABLES IN A RED WINE JUS

\$34

SEARED CALIFORNIA SEA BASS

SERVED OVER CARAMELIZED BOK CHOY, GINGER-SCENTED CARROT EMULSION,
TEMPURA STYLE SHISHITO PEPPERS GARNISHED WITH CHILI OIL

\$38

GRILLED FILET PAIRED WITH LOBSTER RISOTTO

BUTTER-BRAISED BABY FENNEL, WILD MUSHROOM PAN SAUCE
TOPPED WITH FOIE GRAS BUTTER

\$44

SWEET FINISH FOR TWO

DARK CHOCOLATE 1/2 SPHERE

VANILLA BEAN MOUSSE SERVED WITH PRICKLY PEAR COULEE & FRESH BERRIES

IN THE KITCHEN ~ EXECUTIVE CHEF MARTIN A. SCOTT

SOUS CHEF ALLISON BIRD

RESERVATIONS: (602)-429-3600