



Valentine's Dinner

Wednesday, February 14, 2024

Serving from 4:30pm to 7:30pm

Call to make your reservation- 505-685-0086

Starter

House Chicken Liver Paté

Triple Cream Brie

Dried Apricots and Nuts

Dijon Mustard and Sliced French Bread

Vegetarian option: Roasted Vegetable Napoleon and Sliced French Bread

Joyful Salad

Butter Lettuce, Sliced Oranges, Sliced Beets, Avocado and Fennel
with Champagne Vinaigrette

Entree

Your choice of

5 oz Petite Filet Mignon

with fresh tarragon Béarnaise sauce

Grilled to order and served with a half baked potato stuffed with gorgonzola and spinach
and herb roasted cherry tomatoes

Suggested wine pairing: La Morella Barbera. \$11.50

Sea Bass en Croute

Julienned Carrots, Leeks and Portabellas

Served with Chive Cream and herb roasted cherry tomatoes

Suggested wine pairing: Stirm Calcite Chardonnay. \$11.75

Vegetarian Cannelloni

filled with ricotta, spinach, mushrooms and shallots

with fresh roasted tomato herb sauce

Suggested wine pairing: Brown Family Pinot Noir. \$13.50

Dessert

Rich Chocolate Pots de Crème

with fresh raspberries, whipped cream, and home baked chocolate dipped Madeleines

\$75.00 per person plus tax and gratuity

Hours: Tuesday through Thursday, 10:00 am to 7:00 pm. Friday and Saturday 10:00am – 7:30pm, Closed Sun and Mon. 505-685-0086,
20968 US – 84, Abiquiu, NM 87510, cafesierranegrnm@gmail.com, www.cafesierranegra-nm.com