

# *Andora*

*Valentine's Day 2018*

## *Starters*

*Seared Ahi tuna tataki with radish slaw, ponzu and wasabi*  
*Zucchini ribbons rolled with three cheeses over roasted red pepper cream sauce*  
*Smoked salmon, remoulade, capers, thinly sliced red onion*

## *Second Courses*

*Shrimp bisque*  
*Wedding soup*  
*Roasted beet salad with candied pecans, goat cheese, mixed greens and balsamic vinaigrette*  
*Mixed greens salad with cucumbers, tomatoes, black olives, feta, roasted red peppers and red wine vinaigrette*  
*Arugula, roasted pears, smoked blue cheese, bacon, spiced walnuts and lemon vinaigrette*

## *Main Courses*

*Andora chicken, fire-roasted tomatoes, artichokes, capers, banana peppers, seven pepper risotto and asparagus 39*  
*Pork ribeye with BBQ dry rub, bourbon brown sugar butter, Yukon Gold mashed potatoes and asparagus 49*  
*Char-grilled salmon with spicy kumquat jam, rice and asparagus 49*  
*Crab and lobster pappardelle with tomatoes, and spinach in lobster cream sauce 59*  
*Veal Oscar, jumbo lump crabmeat, asparagus, hollandaise, Yukon Gold mashed potatoes and mixed vegetables 59*  
*Jumbo lump crab cakes with red onion caper sauce, rice pilaf and mixed vegetables 65*  
*Grilled eight-ounce filet of beef with Yukon Gold mashed potatoes, asparagus and béarnaise 65*  
*Ten-ounce North Atlantic lobster tail with drawn butter, seven pepper risotto and asparagus 69*  
*Miso Sea bass, bok choy, mixed vegetable and rice 69*

## *Chef's Selected Dessert*

*Lemon mascarpone cake, chocolate torte, cheesecake*

*Thank you for celebrating Valentine's Day with us.*