

VALENTINE'S DAY 2018

Four-Course Dinner \$75

5:00 pm to 10:00 pm

Does not include tax or gratuity

JASPER'S FAVORITES

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| Blue Cheese Potato Chips | 9. |
| Comanche Buffalo Meatballs
<i>Fire Roasted Poblano Ranchero, Cojita Cheese</i> | 12. |
| Crispy Five Spice Calamari
<i>Sweet Chili Vinaigrette</i> | 15. |

FIRST COURSE

Smoked Duck Breast
Griddled Pimentón Polenta, Currant Gastrique

Kobe Beef Carpaccio
Habanero Aioli, Soft Cooked Egg, Cojita Cheese

Wood Fired Oysters
Garlic Herb Butter, Panko, Parmesan

Almond Crusted Goat Cheese Croquette
Pickled Beets, Apricot, Grilled Baguette

SECOND COURSE

Creamy Chicken Masa Soup
Roasted Corn, Black Beans, Jalapeño Jack

Caesar Salad
White Anchovies, Reggiano, Brioche

Boston Bibb Wedge
Green Goddess, Smoked Bacon, Heirloom Tomatoes

THIRD COURSE

Slow Braised Angus Beef Short Rib
Gorgonzola Twice Baked Potato, Cabernet Demi

Grilled Pork Tenderloin
Roasted Garlic Whippers, Cremini Mushroom Marsala

Bay of Fundy Salmon Filet
Spaghetti Squash, Pancetta, Charred Tomato Hollandaise

Hickory Roasted Lamb Loin
Ceboleto Parsnip Risotto, Baby Carrots, Tamarind Glaze



FOURTH COURSE

Chef's Dessert Trio:

Flourless Chocolate Cake, Strawberries
Cast Iron Apple Cobbler, A La Mode
Red Velvet Cheesecake

CAST IRON SIDES 8.

Crispy Brussels Sprouts

Mac & Cheese, Aged Gouda, Cured Ham

Roast Garlic Whippers

Executive Chef Chris Short

General Manager Brian Kurtz

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.