

First Course

Mushroom and Pancetta Tart
Wild Mushroom Mousse with Pancetta Dust
Chives and Petite Tart Crust

Second Course

Choice of

Champagne & Cheese Soup Gouda and Cheddar with Champagne Herbs and Garlic Crostini

or

Kale & Pomegranate Salad
Fresh Kale, Pomegranate Seeds, Grilled Lemon
Shaved Crostini, Parmesan and White Anchovy
Tossed with House Caesar Salad

Third Course

Choice of

Bucatini alle Vongole
Fresh Little Neck Clams and Bucatini Pasta
White Wine and Butter Sauce
Topped with Parsley and Gremolata

Wild Boar Wild Boar Chop, Grilled Medium
Roasted Garlic Potato Puree and Braised Broccolini
Served with French Onion Gravy

Ravioli Surf n Turf
Sliced Filet Mignon, Lobster and Cheese Ravioli
Poached Asparagus, Shaved Asparagus
Tossed in Red Wine Cream Sauce

Duck
Duck Breast Seared Medium Rare
Pan-Fried Garlic Couscous and Brussel Sprouts
Pickled Strawberries and Honey-Arbol Gastrique

Rainbow Trout
Pan-Seared Half Rainbow Trout
Parsnip Puree and Micro Mire Poix Salad
with Pink Peppercorn Brown Butter

Dessert Choice of

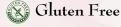
Blood Orange and Pistachio Delight
Blood Orange Curd with Pistachios, Buttery-Flaky Crust and Toasted Meringue

or

Chocolate Decadence
Milk Chocolate and White Chocolate Mousse , Chocolate Ganache and Macerated Strawberries

Dessert Includes a Glass of Prosecco or Sparkling Cider

The Hacienda Valentine's Day Menu 2025



\$79 Plus Tax and 20% Service Charge



First Course

Wild Mushroom Tartine
Wild Mushroom Ragout, Vegan Herbed Cream Cheese
Chives and Fried Garlic, Rustic Toasted Baguette

Second Course

Strawberry Spinach Salad
Fresh Spinach, Candied Pecans and Sliced Strawberries
Dried Cranberries and Pomegranate Seeds
Raspberry Vinaigrette

Third Course

Ratatouille Pasta
Fresh Bucatini Pasta
Provencal Stewed Ratatouille Vegetables
Pomodoro Sauce, Fried Garlic and Herbs
Grilled Crostini
Vegan "Chicken Breast"

Dessert Choice of

Blood Orange and Pistachio Delight Blood Orange Curd with Pistachios Buttery-Flaky Crust and Toasted Meringue

or

Chocolate Decadence
Milk Chocolate and White Chocolate Mousse
Chocolate Ganache and Macerated Strawberries

Dessert Includes a Glass of Prosecco or Sparkling Cider

The Hacienda Valentine's Day Vegan Menu 2025