



# HAPPY VALENTINE'S DAY!



Tasting Menu February 14th and 15th

COURSE ONE

PISTACHIO CRUSTED SEA SCALLOPS

Potato Pancake, Steelhead Trout Roe, Beurre Blanc, Chive

COURSE TWO

TARTARE OF CHILEAN SEA BASS

Caramelized Banana, Avocado, Fennel Seed, Nori Crackers

COURSE THREE

RED WINE & POMEGRANATE BRAISED VENISON SHANK

Cauliflower Soubise, Maitake Mushrooms, Pan Jus

COURSE FOUR

FILET OF BEEF TENDERLOIN

Shallot Confit, Twice Baked Bliss Potato, Gruyere, Fig Jus

DESSERT

DARK CHOCOLATE POT DE CREME

Macerated Cherries, Sea Salt

\$125 PER PERSON FOOD AND WINE, \$90 TASTING MENU ONLY,

PRICES CALCULATED BEFORE TAX AND 20% GRATUITY

RESERVATIONS AVAILABLE 5PM-9:30PM

We are serving tasting menu format so guests can go at their own pace. Please mention any dietary restrictions at time of booking. We cannot make last minute substitutions the evening of the event. Gluten free, Pescatarian and Vegetarian options are available with notice at time of booking. We cannot accomodate a fully vegan menu. Reservation are available through [Basquetulsa.com](http://Basquetulsa.com), [OpenTable](http://OpenTable), or call 918-442-2996.