



VALENTINE'S DAY MENU 2024

WEDNESDAY, FEBRUARY 14, 2024
5:00PM TO 9:00PM

STARTER

BABY BEET SALAD

MIX GREENS, FENNEL, ORANGE SEGMENTS, BEET SAUCE & HERB
VINAIGRETTE.
18

PEAR & BURRATA

SLICED PEAR, BURRATA CHEESE, CHILI FLAKES & OIL, LAMB LETTUCE,
PROSCIUTTO
22

OCTOPUS IN LOVE TOSTADA

AL AJILLO, MAYO CHIPOTLE, CUCUMBER, AVOCADO, BABY RADISH
26

ENTRÉE

CHILEAN SEA BASS

PAPPARDELLE PASTA, REDUCED CREAM, ASPARAGUS, CAVIAR.
54

PAN SEARED BRANZINO

PASTA ORZO, SHRIMP MARINARA, PARSNIP MOUSSELINE, SALSA VERDE
48

GRILLED BISON TENDERLOIN

KING TRUMPET MUSHROOM, ROASTED BROCCOLI, RED CAUSA, JUS
52

DESSERT

FLOURLESS CHOCOLATE CAKE

STRAWBERRY JAM, COFFEE ICE CREAM
14

RASPBERRY PANNA COTTA

SWEET MILK SNOW, BERRIES, RASPBERRY SORBET
14

COCONUT CRÈME BRULÉ

SEASONAL BERRIES
15

OLIVER CORTEZ | CHEF DE CUISINE

Rosewood Inn of the Anasazi is dedicated to using sustainable ingredients whenever possible, highlighting organic produce, sustainable seafood, and animal care products on our menu.