

VALENTINE'S DAY MENU | 3-Course Prix Fixe \$85

MONDAY, FEBRUARY 14TH | 4-8:30PM

APPETIZERS

- 5 Fresh Oysters on the Half Shell** *with Mignonette Sauce* [gf]
Braised Endive Salad *with Roasted Beets, Walnuts, Roquefort Cheese & Champagne Tarragon Vinaigrette* [gf]
Sautéed Foie Gras *with Grilled Brioche & Huckleberry Sauce (\$5 Supp)*
Bay Scallop Chowder *with Toasted Celery Root* [gf]
Tamarind Glazed Pork Belly *with Cider Braised Kale, Lentils, Parsnips & Crispy Shallots* [gf]

ENTREÉS

- Bouillabaisse** *with Scallops, Mussels, Shrimp, Monkfish, Fennel, Leeks & Potatoes* [gf]
Steak Frites- *10 ounce New York Strip with Herb Butter or Au Poivre Sauce* [gf]
Cassoulet *with Duck Confit, Sliced Breast, Lamb & Pork Sausage & Flageolet Beans*
Sautéed Monkfish Vol Au Vent *with Cremini Mushrooms, Baby Onions & Lobster Sauce*
Fresh Fettuccini *with Chestnuts, Favas, Artichokes & Black Truffle Cream*

DESSERTS

- Flourless Chocolate Cake *with Raspberry Whipped Cream* | Tropical Fruit Eclair *with Lemon Curd*
Bread Pudding *with White Chocolate, Dried Cherries & Almonds*
Creme Brûlée *with Strawberries* | Chocolate Pot De Creme *with Chocolate Marble*

[gf] = gluten free

315

RESTAURANT & WINE BAR

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LOUIS MOSKOW | Chef/Owner | 315 Old Santa Fe Trail | 505.986.9190 | 315SantaFe.com