

## *Amuse Bouche*

Chef board of small bites awaiting  
guests on each table.

Charcuterie - Spanish Chorizo & Prosciutto  
Cheese - Spanish Manchego & Brie  
Sweet and Salty - Red and green table grapes and assorted olives  
Grain - House-made parmesan and herb crackers

## *First Course*

Guests may choose a soup or salad

Roasted tomato bisque with black chili and lemon  
or  
Strawberry and feta salad with spinach, frisee', arugula, pickled red  
onions and Balsamic reduction.

## *Second Course*

Guests may choose one entree

Herb roasted chicken breast served with gnocchi, pancetta wrapped  
asparagus and a red fresno burre blanc.  
or  
Grilled lamb lollipops served with a mint salsa, forbidden rice risotto,  
roasted corn and crispy kale.  
or  
Grilled cauliflower steak served red pepper and cashew pesto with a  
multi-grain rice pilaf and garlic wilted spinach

## *Third Course*

Guests may choose one dessert

Chili spiced rojo berry shortcake with fresh whipped cream and mint  
or  
Double chocolate fudge cake

CRAFT CULINARY CONCEPTS

Valentines  
DINNER  
NIGHT

OCOTILLO CAFE

FEB 14 2019

Arizona-Sonora Desert Museum

\$80 PER PERSON

BOOK A TABLE NOW  
520.883.3046

