FINE DINING AT
THE PRESERVE





SALAD

BEET AND GOAT CHEESE SALAD
CHEF'S LETTUCE MIX, ROASTED BEETS, CHEVRE GOAT CHEESE CRUMBLES,
DATES, RASPBERRY VINAIGRETTE

ENTRÉE CHOICES

CRAB STUFFED SALMON

FAROE ISLAND SALMON FILET, CRAB AND HERB STUFFING, DILL AND TARRAGON SAUCE, LOADED SCALLOPED POTATO, SAUTEED BROCCOLINI

PRIME NEW YORK STEAK SCAMPI

PRIME NEW YORK STRIP STEAK, 2 JUMBO GARLIC SHRIMP SCAMPI, LOADED SCALLOPED POTATO, SAUTEED BROCCOLINI

PASTA LA GRECA (VEGETARIAN, CAN BE MADE VEGAN)
CLASSIC MARINARA, SPINACH, MARINATED ARTICHOKE HEARTS, KALAMATA
OLIVE, FETA CHEESE, LINGUINE PASTA

DESSERT

TETON PYRAMID
CHOCOLATE MOUSSE PYRAMID, SERVED WITH FRESH BERRIES

\$120 DINNER FOR TWO WITH ONE BOTTLE OF HOUSE WINE (RED OR WHITE)

LIVE HARPIST

CHRISTINE VIVIONA

FROM 5:45PM - 7:45PM

NO REGULAR OR BAR MENU ON 2/14
RESERVATIONS REQUIRED
CALL 520.825.3028 TO BOOK