



Valentine's Day 2012

Chef's Tasting Menu

ANTIPASTO

Baked Oysters

Fresh west coast oysters with breadcrumbs and maître d' compound butter

Roederer Estate Brut Rosé - California



PRIMO

Lobster Risotto

Butter poached Maine lobster with tarragon cream and chive oil

Sartarelli Verdicchio dei Castelli di Jesi - Le Marche 2010



SECONDO

Roasted Elk Tenderloin

Prosciutto wrapped elk tenderloin with sweet potato puree
and red wine demi-glace

Azelia Barolo - Piemonte 2005



Warm Molten Chocolate Cake

Vanilla bean gelato and fresh berry coulis

Planeta Passito di Noto - Sicilia 2008

Tasting Menu - \$60

Optional wine pairing - \$35

Reservations: Call 303.938.8800

Reserve online www.albaboulder.com