



THE CLIFF HOUSE
AT PIKES PEAK

2024 Valentine's Dinner

WELCOME COCKTAIL: BLACKBERRY KIR ROYALE

Appetizer

CRUDO DE SALMON & WAHOO
SERVED WITH PERUVIAN TIGER MILK SAUCE,
LIME AND CILANTRO OIL, POACHED GREEN APPLE
WITH ELDERFLOWER LIQUOR, ARUGULA,
ONION AND BLACK GRISSINI

WINE PAIRING: 2006 JOHANISBERGER V RIESLING

Entrée

SURF & TURF DUET
FILET MIGNON SERVED WITH
SALTED INCAN CHOCOLATE SAUCE,
JUMBO SHRIMP WITH A SWEET PINK PEPPER CREAM SAUCE
ACCOMPANIED WITH BROCOLINI AND
WILD RED POTATOES STUFFED WITH KALAMATA OLIVES,
CEBOLLITAS AND GARLIC CONFIT

WINE PAIRING: 2012 E. GUIGAL CROZES-HERMITAGE

Dessert

MILLE-FEUILLE DE PASSION
DIPLOMAT CREAM, BERRIES,
AND CITRUS TONES

WINE PAIRING: 2017 CASTELNAU DE SUDUIRAUT SAUTERNE