

# LOCALITY

KITCHEN AND BAR  Fort Collins, Colorado

## Valentine's Day Menu

\$55 per person, \$75 including wine pairings

### Amuse Bouche

Red quinoa & pistachio

### First Course

Chicory salad with apple, Blue d' Auverne and shallot vinaigrette

*Paired with Trimbach Riesling, Alsace, FR*

OR

Butternut-peanut bisque with popped sorghum

*Paired with Cara Mia Prosecco, Delezi, IT*

### Second Course

Baked East Coast oyster with shallot compound butter and fennel fronds

*Paired with Michelle Brut Rose, Columbia Valley, WA*

OR

Bang Island Mussels with mustard cream and bacon lardons

*Paired with Torres Paz Das Bruxas Albarino, Rias Baixas, ES*

### Third Course

Chitarra pasta with kale pesto, preserved Meyer lemon,  
house ricotta and cracked walnuts

*Paired with Bramito Chardonnay, Umbria, IT*

OR

Mushroom risotto with Hazel Dell's King Trumpets, celery hearts and Parmesan

*Paired with Marcel Lapierre, Raisins Gaulois Gamay, Burgundy, FR*

### Fourth Course

Buffalo short ribs with celeriac puree, roasted heirloom carrots  
and chestnut gremolata

*Paired with J Lohr Merlot, Paso Robles, CA*

OR

Steelhead Trout with cauliflower soubise, Beluga lentils,  
Meyer lemon and watercress

*Paired with Steelhead Pinot Noir, North Coast, CA*

### Fifth Course

Chocolate-hazelnut ravioli with fizzy raspberries and chantilly cream

*Paired with Dow's 10 Year Tawny Port, Portugal*