

~ SOUPS ~ SALADS ~ STARTERS ~

<b>THE WALDORF</b>	12
A classis down memory lane, "Served two ways, the 1896 original from New York's Waldorf=Astoria and the 1929 Bowman's version from the Arizona Biltmore. Crisp Apple, Candied Walnut and Sweet Grape.	
<b>LOBSTER BISQUE "EN ROUTE"</b>	12
Puff Dough, Fresh Thyme, Brandy & Sweet Cream	
<b>ONION SOUP AU GRATIN "A WRIGLEY FAVORITE"</b>	9
Caramelized Onions, Triple Cheese Crust & Sweet Sherry	
<b>WRIGHT'S CLASSIC CAESAR SALAD</b>	12
Baby Romaine, White Anchovies, Shaved Parmesan & Toasted Brioche Croutons	
<b>HAND SNIPPED FIELD GREENS</b>	9
Black Mesa Ranch Goat Cheese, Cherry Tomatoes, Mission Fig Puree & Quince Vinaigrette	
<b>OVEN ROASTED HEIRLOOM BEETS</b>	12
Griddled Goat Cheese Cake, 25 Year Aged Balsamic, Organic Basil Pesto, Shaved Fennel & Frisee	
<b>COQUILLE ST. JACQUES "A FAVORITE BILTMORE CLASSIC"</b>	16
Pan Seared Diver Scallops, Potatoes Blini, Mushrooms & Sherry Cream Reduction	
<b>ICE COLD GIANT PRAWNS</b>	18
Sea Salt Capers, Arizona Citrus, Traditional Cocktail Sauce	
<b>BOSC PEAR &amp; MAYTAG BLEU CHEESE TART</b>	12
Arizona Baby Greens, Petite Tomatoes, Roasted Pecans & Sweet Wine Vinaigrette	

# WRIGHT'S

AT THE BILTMORE



## VALENTINES DAY



~ FIRST COURSE ~

### SEAFOOD TASTING

King Crab, Kumamoto Oyster, Yellow Fin Tuna, Béarnaise Vinaigrette, Preserved Lemon, Stone Ground Mustard, Quail Egg & Prosciutto Chip

*ZD Chardonnay*

~ SECOND COURSE ~

### MASCARPONE & CHANTERELLE MUSHROOM RAVIOLI

Creamy Leeks, Wild Watercress, Truffle Essence, Parmesan & American Sturgeon Caviar

~ THIRD COURSE ~

### ROASTED FILET OF BEEF

Butter Poached Lobster & Sweet Potato Hash, Petite Heirloom Carrots, Baby Chard & Port Wine

*Chateau St-Michelle Canoe Ridge Estate Merlot*

~ DESSERT ~

### MILK CHOCOLATE AND PEANUT BUTTER

Huckleberry Ice Cream, Berry "Sweet" Jam & Chocolate Caramel

*Taittinger Champagne*

*\$70 PER PERSON  
\$40 WINE PAIRING*

An automatic gratuity of 18% will be added to parties of eight or more.

MAIN COURSE ~

<b>PAN SEARED WILD SALMON</b>	31
Parmesan & Chive Risotto, Baby Spinach, Wild Mushrooms & Heirloom Tomato Emulsion	
<b>ROASTED ALASKAN BLACK COD</b>	34
Vegetable Fettuccini, Confit Tomato, Mizuna, Crispy Parsnip & Parmesan Butter Reduction	
<b>AGED BUFFALO NEW YORK LOIN</b>	39
White Cheddar & Yukon Puree, Grilled Asparagus, Peppered Arugula & Rosemary Jus	
<b>NEW YORK "STEAK AU POIVRE"</b>	38
Peppercorn Crusted, Duck Fat Roasted Fingerling Potatoes, Long Green Beans & Dijon Cream Reduction	
<b>HOUSE MADE PASTA</b>	28
Duck Confit, Oregon Wild Mushrooms, Fresh Peas, Black Mesa Ranch Goat Cheese & Foie Gras Butter	
<b>SAUTEED STEAK DIANE "A CLASSIC DISH FROM L'ORANGERIE"</b>	40
Medallions of Beef, Wild Mushrooms, Tournée Vegetables & Green Peppercorn Veal Stock Reduction	
<b>COLORADO LAVENDER LAMB LOIN</b>	42
Olive Oil Poached Yukon Gold Potatoes, Sweet Corn Puree, Watercress, Crispy Shallots & Port Wine	
<b>DOUBLE PORK CHOP</b>	32
Rosemary Pesto, Palm Souffles, Creamed Spinach & Candied Carrots	
<b>"PRESSED DUCK" 3 WAYS</b>	36
Sea Salt Pressed Duck, Orange Confit & a Truffle Foie Butter, Potato Pillow, Asparagus & Soft Cipollini Onions	

\*We are required to inform patrons that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. These items include raw oysters, raw egg Caesar salad and hamburgers. Information on the ingredients of any item served will be provided upon request. Please direct inquiries to the restaurant manager.