

# \*Corazon\* at Castle Hill

## Valentine's Day Menu 2012

### APPETIZERS

#### Goat Cheese and Spring Mix Salad ♥ ▽

Spring mix salad greens tossed in a guava and roasted garlic vinaigrette topped with crumbled goat cheese.

#### Crab Cake Caesar Salad

A classic Caesar salad made with romaine lettuce topped with a fresh crab cake drizzled with a garlic aioli and garnished with Sonoran style croutons.

#### Posole Soup ♥

A green chile and tomatillo soup filled with roasted pork shoulder and white posole topped with green cabbage and escabeche onions.

#### Sopa de Elote ♥ ▽

A creamy yet light soup made with roasted and pureed corn, onion, potato, cornmilk, and vegetable stock with just a touch of cream. Topped with rajas of poblanos and cotija cheese.

### ENTREES

#### Grilled Black Angus Beef Tenderloin ♥

\$41.95

An 8 oz. handcut beef tenderloin, rubbed with black pepper, grilled to order and served with a caramelized shallot, portabello mushroom, and roasted garlic sauce. Topped with a housemade steak sauce and a grilled onion relish. Served with garlic mashed potatoes and sautéed vegetables.

#### Grilled Half Rack of Lamb ♥

\$41.95

An 8 oz. half rack of New Zealand lamb, seasoned with dried herbs and black pepper, grilled to order and served with a caramelized fennel bordelaise sauce. Topped with a black truffle, roasted garlic and Dijon mustard puree and garnished with a pickled garlic and fennel relish. Served with mashed potatoes and sautéed vegetables.

#### Sauteed Gulf Redfish ♥

\$39.95

An 8 oz. fillet of redfish, sautéed and served on a bed of baby spinach tossed in wasabi and ginger vinaigrette. Served with a sweet corn pudding filled tamale and sauteed vegetables. Finished with an orange sesame puree and garnished with a sweet corn and black bean relish.

#### Pan Seared and Roasted Duck Breast ♥

\$39.95

An 8 to 10 oz. duck breast, pan seared then roasted and served with a Colarodito mole sauce made with ancho and guajillo chiles, blackened tomatoes and roasted garlic. Topped with an oregano puree and housemade guacamole. Served with a sweet corn pudding tamale and sautéed vegetables.

#### Coconut Crusted Shrimp with a Caribbean "Voodoo" Sauce ♥

\$37.95

Six coconut crusted and fried large Gulf shrimp served on a generous bed of spicy Caribbean-style mango and habanero sauce. Served with a banana and corn pone filled tamale and topped with a fresh papaya and pineapple relish and an electric lime and mango puree.

#### Roasted Pork Tenderloin ♥

\$37.95

8 oz. of Co-op farm raised pork tenderloin, roasted and served with a charred ancho and blackened tomato sauce and topped with a sun-dried cherry chutney. Served with a sweet corn pudding filled tamale and sautéed vegetables.

#### Potato-Corn Sope with Wild Mushrooms ♥ ▽

\$35.95

A sope (pastry) made from potato and cornmeal, griddled and topped with a rich corn and goat cheese custard, sautéed shiitake, crimini and oyster mushrooms. Served on a bed of New Mexican Hatch chile and tomatillo sauce and topped with tamarind glaze, crema espesa, and queso fresco.

### DESSERTS

**Chocolate Truffle Heart ♥** A dense truffle-like cake made from rich chocolate and topped with whipped cream. Floated in strawberry sauce with a hint of toasted chile.

**Chocolate Mousse ♥** A light, creamy mousse made from Belgian chocolate, butter, egg whites, sugar, and cream. Served in a Dutch chocolate cup on a blackberry coulis with fresh berries and whipped cream.

**Peanut Butter and Banana Delight** Housemade peanut butter and chocolate cup served with bruleed banana slices and topped with fresh whipped cream.

**Mexican Cheese Flan ♥** A unique creamy flan with a hint of Mexican cheese in a caramelized sugar sauce.

SYMBOLS DENOTE:  - Spicy Hot! ▽- Vegetarian ♥- Gluten Free (w/out empanadas or croutons)