

DIFFERENT  
POINTE

OF *V*IEW



*February 14*

6:00 TO 10:00PM | \$110\*

WITH WINE PAIRINGS ADD \$49.95\*

*1st Course*

CHOICE OF

FRESH MOZZARELLA & ARTICHOKE RAVIOLI  
PERIGORD TRUFFLE RISOTTO  
ROCK SHRIMP & SCALLOP GAZPACHO

*2nd Course*

CHOICE OF

LOBSTER BISQUE, HYDROPONIC BUTTER LETTUCE SALAD  
OR FRISEE & ROASTED GOLDEN BEET SALAD

*3rd Course*

CHOICE OF

CHERRY WOOD-SMOKED DURHAM RANCH ELK TENDERLOIN  
Crispy Roasted Garlic Parmesan Rosti Potato  
Charred Cipollini Onions, Sautéed Brussels Sprouts  
Sweet Potato Purée, Port Huckleberry Reduction

CITRUS SHERRY-POACHED LIVE MAINE LOBSTER

Lobster Stuffed House Made Basil Raviolis  
Garlic Herb Baby Artichokes, Buttery Citrus Zest Sauce

SEARED STRIPED BASS

Castelvetro Olive Tapenade  
Crispy Piquillo Pepper Mahón Cheese Risotto  
Saffron Purée, Asparagus Tips  
Meyer Lemon Preserve Beurre Blanc

TOMATO ROASTED GARLIC GRILLED PRIME FILET MIGNON

Topped with Foie Gras Butter  
Portabella and Gorgonzola Grits, Swiss Chard  
Roasted Shallots and Saba

*4th Course*

CHOICE OF

HOT CHOCOLATE HEART OR CRÈME BRULÉE

RESERVATIONS: 602-866-6350 | EXT. 7200  
DIFFERENTPOINTEOFVIEW.COM | FACEBOOK: DPOVFB  
11111 NORTH 7TH ST., PHOENIX, AZ 85020

\*Price is per person and excludes tax and gratuity

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