



JOIN US FOR

VALENTINE'S DAY

TUESDAY FEBRUARY 14TH

make this valentine's day full of love
& full of delicious food!

chef prepared 4 course meal

3 menu options including an
entire vegan menu

4:00 pm - 9:30 pm

for parties bigger than 4 please contact us at
hello@rootscolorado.com

**BOOK
NOW**

there will be an automatic 22% employee and environment sustainability fee on the check which goes towards paying fair wages with benefits to all employees and making your meal carbon neutral. tips though appreciated, are optional, with the majority going to your server and the rest split between front and kitchen staff



VALENTINE'S DINNER

the decadence \$75pp

HORS D'OEUVRE

*creole blue crab dip canapes
warm creole crab dip on 3 garlic crostini's, finished with
truffle oil*

SALAD

*poached strawberry Panzanella salad
strawberries poached in port wine, with bread,
grilled sweet onions, heirloom cherry tomatoes,
mozzarella cheese, and tossed in a balsamic
vinaigrette (GF without bread)*

ENTRÉE

choice of:
*half cornish hen
with mashed potatoes, sautéed spinach, and
rainbow carrots*
OR
*beef shoulder tender (GF)
marinated and roasted in tiger sauce with
mashed potatoes, and grilled zucchini & squash
planks*

DESSERT

*4-layered sweet delight
cheesecake topped with mango mousse,
white cake, chocolate cake, and
garnished with chocolate-dipped
strawberry*

COCKTAILS

GIGGLE JUICE
whether you're with your gals
or with your sweetie, this
concoction is guaranteed to go
down smoothly and keep the
good times going all night
\$15



KENTUCKY KISS
sweet strawberries and
bourbon come together to
create a tincture that'll make
you swoon
\$15

CUPIDS SIPS OF COCOA
this chocolate martini is sure
to give you the classic taste
of Valentine's day
\$18

there will be an automatic 22% employee and environment sustainability fee on the check which goes towards paying fair wages with benefits to all employees and making your meal carbon neutral. tips though appreciated, are optional, with the majority going to your server and the rest split between front and kitchen staff



VALENTINE'S DINNER

the indulgence \$125pp

there will be an automatic 22% employee and environment sustainability fee on the check which goes towards paying fair wages with benefits to all employees and making your meal carbon neutral. tips though appreciated, are optional, with the majority going to your server and the rest split between front and kitchen staff

INCLUDES A HIBISCUS CHAMPAGNE OR HIBISCUS SPRITZER (ZERO PROOF)

HORS D'OEUVRE

choice of:

three creole blue crab dip stuffed mushrooms, finished with parmesan cheese (GF)

OR

three foie gras crostinis with mozzarella and prosciutto finished with a balsamic drizzle

SOUP OR SALAD

poached strawberry Panzanella salad: strawberries poached in port wine, with bread, grilled sweet onions, heirloom cherry tomatoes, mozzarella cheese and tossed in a balsamic vinaigrette

(GF without bread)

or

spicy lentil and tomato basil bisque soup (GF)

ENTRÉE

surf and turf

♥ three seared scallops

AND CHOICE OF:

half cornish hen with au gratin potatoes, sautéed spinach and rainbow carrots

OR

bacon-wrapped beef shoulder tender with au gratin potatoes, zucchini, and squash planks

DESSERT

4-layered sweet delight

cheesecake topped with mango mousse, white cake, chocolate cake and garnished with chocolate dipped strawberry

OR

coconut panna cotta (GF)

with mango coulis and chocolate-dipped strawberry

GIGGLE JUICE

whether you're with your gals or with your sweetie, this concoction is guaranteed to go down smoothly and keep the good times going all night

\$15

COCKTAILS



*CUPIDS SIPS OF COCOA
this chocolate martini is sure to give you the classic taste of Valentine's day*

\$18

KENTUCKY KISS

sweet strawberries and bourbon come together to create a tincture that'll make you swoon

\$15



VALENTINE'S DINNER

the vegan delight \$65pp

HORS D'OEUVRE

baba ghanoush with roasted beet hummus and grilled pita

SOUP OR SALAD

*poached strawberry Panzanella salad:
strawberries poached in port wine, with bread,
grilled sweet onions, heirloom cherry tomatoes,
and tossed in a balsamic vinaigrette
(GF without bread)*

OR

spicy lentil and tomato basil bisque soup (GF)

ENTRÉE

*grilled eggplant chimichurri (GF)
over chai basmati rice, with grilled zucchini &
squash planks*

DESSERT

*coconut panna cotta (GF)
with mango coulis and chocolate-dipped
strawberry*

COCKTAILS

GIGGLE JUICE

whether you're with your gals
or with your sweetie, this
concoction is guaranteed to go
down smoothly and keep the
good times going all night

\$15



KENTUCKY KISS

sweet strawberries and
bourbon come together to
create a tincture that'll make
you swoon

\$15

CUPIDS SIPS OF COCOA

this chocolate martini is sure
to give you the classic taste
of Valentine's day

\$18