

Valentine's Day

THREE COURSE PRIX FIXE DINNER

DINNER WILL BE PREPARED BY CHEFS:

DANNY LUERA & TIM ROMERO

FIRST COURSE

Organic mixed green salad with raspberry vinaigrette dressing topped with cran-raisins, candied walnuts, fresh mozzarella, red onion and tomato

SECOND COURSE

CHOICE OF ENTRÉE

All entrées will be served with sun-dried pesto orzo pasta and fresh market vegetables

BACON WRAPPED FILET

Center cut prime filet grilled to order wrapped with smoked apple-wood bacon and topped with fresh herb compound butter

**Suggested Pairing- Twenty Rows Cabernet Sauvignon
- 55 -*

LEMON MASCARPONE HALIBUT

Hand-cut Halibut steak pan-seared and roasted with lemon mascarpone sauce

**Suggested Pairing- Edna Valley Chardonnay
- 46 -*

CHICKEN INVOLTINI

Free range chicken breast stuffed with asiago cheese, porcini mushrooms, spinach & thin sliced prosciutto topped with seeded mustard sauce

**Suggested pairing- Kim Crawford Sauvignon Blanc
- 38 -*

EGGPLANT PARMESAN

Breaded eggplant steaks topped with a hearty marinara sauce

**Suggested Pairing- Meiomi Pinot Noir
- 29 -*

3RD COURSE

CHOICE OF DESSERT

Both served with Chocolate Dipped Strawberry

FLOURLESS CHOCOLATE CAKE

Topped with Blackberry Coulis

RASPBERRY CANNOLI

Raspberry mascarpone filling with powdered sugar

**Suggested Wine pairing not included in meal price*