

THREE COURSE PRIX FIXE DINNER PREPARED BY

Chef Danny Luera

SALAD

CHOICE OF:

mixed greens with sliced strawberries, red onion, walnuts & feta cheese with citrus vinaigrette

caesar salad with romaine lettuce in house caesar dressing with shaved parmesan, garlic croutons, heirloom cherry tomatoes & fresh cracked pepper

SECOND COURSE

CHOICE OF ENTRÉE:

SURF & TURF

6oz center cut prime filet grilled to order with cajun shrimp & sun-dried tomato compound butter, mashed potatoes & broccolini

*suggested pairing:

austin hope paso robles, cabernet

SEARED HALIBUT

hand cut alaskan halibut with dill & lemon beurre blanc, sundried tomato orzo & broccolini

*suggested pairing:

austin paso robles, chardonnay

TUSCAN CHICKEN

grilled chicken breast with spinach, cherry tomato & kalamata olives in a romano cream sauce with sundried tomato orzo & broccolini

*suggested pairing:

treana paso robles, cabernet

PAPPARDELLE ALLA NORMA

pappardelle pasta in a vodka cream sauce with wild mushroom, parsley & parmesan

*suggested pairing:

troublemaker paso robles, blend

THIRD COURSE

CHOICE OF DESSERT:

BREAD PUDDING

with vanilla brandy sauce & fresh whipped cream

BELGIAN CHOCOLATE MOUSSE CAKE

with shaved chocolate bark, luxardo cherry & whipped cream

*18% Gratuity applied to all tabs

*Suggested wine pairing not included in meal price

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Valentines Day Menu

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