

Valentine's Day

3-Course Dinner

Starters

Ahi Martini

Sesame Ginger Marinade with sliced Avocado and a Crispy Wonton Chip

Watercress & Frisee Salad

Braised Endive, Toasted Almonds, Persimmon Vinaigrette

Roasted Tomato and Garlic Soup

Pesto and Herbed Crustini

Main

Alaskan Halibut Sangria

Citrus Fruit Relish, Wine and Saffron Seafood Broth

Bison Tenderloin

Fingerling Potatoes, Wilted Spinach, Roasted Shallot and Cherry Glaze

Ginger Glazed Duck Breast

Wild Rice Pilaf and Braised Fennel, Cranberry-Walnut Chutney, Jus-Natural

Sweets

Stone Fruit Cobbler

Chilean Peaches, Cherries and Nectarines with Granola Crumb Topping

Myers Lemon Meringue

Fresh Raspberries, Strawberries, Blackberries and Blueberries

1 Glass of Champagne per Person with Dessert

\$65 per Person

Tax and Gratuity Not Included

Reservations are recommended

619-692-2255 or ext. 2255