

VALENTINE'S DINNER

Wednesday, February 14, 2007 - 5 p.m. to 10 p.m.

Romance your sweetheart and your taste buds with our passion inspired menus!

**\$65 Per Person
4 Course Prix Fixe Dinner
Live Entertainment**

VALENTINE TAPAS FOR TWO

Brazilian Shrimp Taro Empanada and Achiote Vegetable Tamale with malgueta pepper salsa and avocado crema

APPETIZERS HIGHLIGHTS

Cuban Plantain Tostones with fig compote, homemade sour crema, and black tobiko caviar

Seared Day Boat Scallops on the half shell with pomegranate chipotle vinaigrette; served with arugula pine nut salad

Grilled White Asparagus with romesco sauce, meyer lemon vinaigrette, and candied lemon and lime zest

ENTREES HIGHLIGHTS

Pan Roasted Black Cod served over smoked paprika mashed potatoes with winter greens in piquillo pepper broth

Pan Roasted Niman Ranch Pork Chop marinated in blood orange and rum served with baby organic vegetables, butternut squash puree, and blood orange salsa

Sofrito Grilled Rack of Lamb with spicy garbanzo puree, nueske bacon cracklings, and wilted spinach

DESSERTS HIGHLIGHTS

Sweet Potato S'more with a miniature caramel apple

Chocolate Tres Leches with homemade kahlua sauce

Warm Pear Tart with almond cream and pedro ximenez sherry ice cream

COCKTAILS HIGHLIGHTS

Apricot Bellini sparkling cava, fresh apricot puree, and a dash of lemon 12.00

Spanish Blue ciroc vodka and dry vermouth with a cabrales blue cheese stuffed olive 12.00

Cupid's Arrow sparkling cava, cointreau, and cranberry juice 12.00

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