

# VALENTINE'S DAY MENU



Glass of House Sparkling Wine

## **Salad Selection** (Choice of One)

Baby Arugula Salad with Watermelon, Toasted Almonds, Gorgonzola Cheese, Sautéed Mushrooms, and Mango Lime Vinaigrette.

Caesar Salad with Croutons

## **Intermezzo**

Raspberry and Lime Sorbet with Drop of Riesling

## **Entrée Selection** (Choice of one)

(Entrees are Served with Steamed Vegetables)

Baked Wild Alaskan Salmon Marinated in Dried Chiles, Served with Lemon Dill Vin Blanc, Fettuccine Pasta, and a Tomato Concasse.

Grilled New York Steak, Served with a Tarragon Demi Glaze and Creamy Mashed Potatoes

Chicken Cordon Bleu, Served with Roasted Tomatoes Beurre Blanc, Baked Red Potatoes Dusted with Cayenne Pepper.

## **Dessert Selection** (Choice of one)

Raspberry Chocolate Cup with Crème Chambord

Mocha Mousse with Vanilla Bean Crème Anglaise

**\$36.95 per Person**

*(plus tax & gratuity)*

**For Reservations: 714-549-0300 x 406**  
Menu available Saturday, 2/13/10 & Sunday, 2/14/10

