



## DATE NIGHT MENU

### \$99 PER COUPLE

#### FIRST COURSE

choice of one shared appetizer

##### CRISPY CALAMARI

housemade marinara / chipotle aioli

##### ORGANIC GREYSTONEE

ncinitas living lettuce / caramelized walnuts / bosc pear / Maytag Farms blue cheese / stone ground lemon vinaigrette / truffle croutons

##### OYSTERS ON THE HALF SHELL.

chef's daily selection (one order per couple)

##### WEDGE SALAD

local baby iceberg lettuce / Maytag Farms blue cheese / cherry tomatoes / applewood bacon / scallions / blue cheese dressing

##### BABY GEM CAESAR SALAD

with shaved brussels sprouts

#### SECOND COURSE

choice of two entrees

##### BOURBON BRAISED PORK

apricot jam / CA buttermilk polenta / pickled carrots

##### BISON TENDERLOIN

10 oz filet / poached pear / dry fig port reduction / crispy truffle risoto cake

##### APPLEWOOD SMOKED CHINOOK SALMON

served medium / broccolini / organic carrots / champagne sauce / unagi sauce

##### RIGATONI WAGYU RAGU

large tube pasta / wagyu ragu sauce / bolognese style21

##### DAYS DRY-AGED NEW YORK STRIP

#### THIRD COURSE

choice of one shared dessert

##### NEW YORK CHEESE CAKE

##### CHOCOLATE MOUSSE

##### LEMONCELLO SPONGE CAKE

**ADD A BOTTLE OF HOUSE WINE FOR +\$25**

NOT VALID ON FRIDAY OR SATURDAYS