

Go Fresh. Go Local!

# Delicias

## Valentine's 2019

### Dinner Menu

Feb. 14, 15 & 16, 2019

6:00pm - 10:00pm

Prix Fixe Menu \$85++ per person  
With wine pairing \$125++ per person

### First Course

Choice of one

Lobster Bisque, Corn Lobster Salad

or

Roasted Beets & Goat Cheese Salad, Watercress Frisée & Lime Coriander Vinaigrette

St. Jean Chardonnay, North Coast, California, 2015

### Second Course

Choice of one

Spiced Seared Tuna, Eggplant Tomato Caponata, Herb Oil

or

Roasted Vegetables, Warm Bean Salad

Angeline Pinot Noir, Mendocino County Monterey, 2017

### Third Course

Choice of one

Surf & Turf Filet Mignon & Lobster Thermidor, Calabaza Risotto

or

Braised Osso Buco, "Alcapurria" Gnocchi & Vegetables

or

Pan Seared Seabass, Truffle "Apio" Puree, Young Bok Choy, Brown Butter

or

Organic Chicken Breast, Brown Chicken Jus, Maple Bacon Brussel Sprouts

Pulenta Estate Malbec, Mendoza, Argentina, 2016

### Sweet Ending

Ultra-Dark Felchlin Chocolate Tart

Berry Crèmeux

Petit Four

Bubbles

Prices do not include taxes and gratuities.

