
ARGYLE

VALENTINE'S DAY DINNER

FEBRUARY 14TH, 201

5:00PM-9:30PM

\$125++ PER PERSON

WITH A GLASS OF SPARKLING WINE

-AMUSE BOUCHE-

CARDAMOM - LIME INFUSED ASIAN PEAR, YOGURT
SPICE WAFFLE CRISP

-FIRST-

LOCAL ORGANIC MIX GREENS
*-ACORN SQUASH, HONEY ROASTED PEAR, WALNUTS, GOAT CHEESE
APPLE SPICE VINAIGRETTE*

OR

CELERIAC BISQUE
BERKSHIRE PROSCIUTTO, TRUFFLE, BLACK CURRANT GASTRIQUE

OR

SEARED SCALLOP
ORO BLANCO GRAPEFRUIT, BEET AND ROSE PEDAL EMULSION

OR

LOBSTER CRISP
ACHIOTE SLAW, AVOCADO, CILANTRO, AJI PANCA AIOLI

-ENTREE-

SUN FED RANCH | GRASS FED TENDERLOIN 5 OZ AND SNOW CRAB CAKE

OR

KING NATURAL | PRIME TENDERLOIN 8 OZ

OR

KING NATURAL | PRIME NEW YORK 10 OZ

OR

GRILLED PACIFIC SWORD FISH

-SIDES-

RED PONTIAC TWICE BAKE POTATO

AND

ROASTED BRUSSELS SPROUTS

APPLE BUTTER, POMEGRANATE

-CHOICE OF SAUCE-

COGNAC AND GREEN PEPPERCORN, BÉARNAISE, CHIMICHURRI, LEMON BUTTER

-DESSERT-

*VALENTINE LOVER'S HEART
CHOCOLATE MOUSSE CAKE WITH RASPBERRY JELLY*

CHEF DE CUISINE

WILLIAM GRIGGS

PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA
NORTH SAN DIEGO