

O)alentine's DAY MFNI

Your Four-Course dinner includes an appetizer, your choice of soup or salad, entrée & dessert.

Appetizer (for two)

Platter with Two Mini Ceviche Tostadas & Two Mini Shrimp Sopes with relish sauce

Soup or Salad

(choose one)

Mexican Caesar Salad Crisp romaine hearts, house made Caesar dressing and cotija cheese topped with crispy tortilla strips

Chorizo Wedge Salad with Chipotle Ranch Iceberg wedge, chorizo sausage, cherry tomato, queso fresco, chipotle-buttermilk dressing

Tomato Bisque Slow roasted tomatoes, onions, garlic, chicken

Entrée

(choose one)

Camarones al Mojo de Ajo or **A la Diabla with Top Sirloin** Wild Mexican shrimp cooked in a roasted garlic-butter sauce with fresh squeezed lime, 4oz Prime Top Sirloin Mexicali grilled to order served on a bed of onions, peppers and mushrooms, grilled vegetables and Spanish rice

> **Crab Enchiladas** smothered in a tangy fresh roasted tomatillo sauce, topped with melted jack cheese and served with Spanish rice

Salmon Fiesta seared salmon with chipotle cream sauce and mango relish served with mashed potatoes and vegetables

Luminarias Chicken Rolled Chicken breast stuffed with a delicious combination of roasted poblano peppers, spinach, sun-dried tomatoes and queso fresco. Served with Spanish rice and seasonal vegetables

Desserts (for two)

Double Royaltine Heart Dark chocolate truffle mousse flavored with Grand Marnier and bathed in red ganache with a praline bottom, garnished with a whipped cream rosette and a white chocolate heart

\$60 per person

*Price is before tax and gratuity

