



Pinzimini Valentine's Dinner

February 14, 2018
5-10pm

AMUSE

Honey dew pearl, chestnut silk, leek hay

TEMPT

Radichio, purple haze goat cheese, asparagus terrine, filo herb crisp

William Hill Chardonnay, Central Coast 2015

SAVOR

(choice of one)

Leek ash Branzino, grilled heirloom carrots, saffron risotto, agro dolce sauce

Crispy romesco cauliflower, Basil pesto, green and caviar lentils, arugula apple salad

Bone in short rib, mascarpone polenta, grilled broccolini, Calabrian bordelaise

Cherry Tart Pinot Noir, California 2014 or

Charles Smith Substance Cabernet Sauvignon, Washington 2014

EXCITE

Lavender panna cotta, passion fruit, elderflower macerated berries, chocolate strawberry, valrhona chocolate sauce

\$65+/\$85+ with wine pairing.

Reservations at Pinzimini, ext. 2150 or 760.770.2150

THE WESTIN
MISSION HILLS
GOLF RESORT & SPA