

A ROMANTIC VALENTINE'S DINNER

Saturday, February 14, 2009 - 5 p.m. to 11 p.m.

Romance your sweetheart and your taste buds with our passion inspired menu!

\$65 Per Person for a 5-Course Prix Fixe Dinner

ENTRADA/STARTER

Luna Oyster Shooter patron silver, tomato liqueur, fresh horseradish

APPETIZER HIGHLIGHTS

Uruguay Beef Carpaccio

lucque olives, caper berries, marinated manchego, black truffle, watercress
recommended pairing: bonny doon, vin gris de cigare, santa cruz, california 2007 5.00

Seared Hawaiian Ono

sesame lime salt encrusted rare ono, green papaya mango slaw, guava soy
recommended pairing: casa lapostolle, chardonnay, casa blanca valley, chile 2007 5.00

ENTRÉE HIGHLIGHTS

Grilled Hanger Steak

celery root potato puree, sautéed greens, tempranillo demi glace
recommended pairing: vinedo de los vientos, tannat, atlantida, uruguay 2006 5.00

Pan Seared Wild Stripped Bass

braised black kale, smashed fresh garbanzos, meyer lemon salsa
recommended pairing: prius de moraña, verdejo, rueda, spain 2007 5.00

DESSERT HIGHLIGHTS

Lovers' Sampler

organic mayan hot chocolate, strawberry rhubarb tart, corn meal cookies, plantain empanada
recommended pairing: john anthony, late harvest sauvignon blanc, napa valley, california 2005 5.00



Valentine's Preview Night Friday, February 13

**Featuring a special pre-Valentine's Day menu
created by Ciudad Executive Chef Jeremy Tummel**

**\$65 Per Person for a 5-Course Prix Fixe Dinner
\$5 for Recommended Wine Pairings**

CIUDAD®