



DATE NIGHT MENU

\$99 PER COUPLE

FIRST COURSE

choice of one shared appetizer

CRISPY CALAMARI

housemade marinara / chipotle aioli

GREYSTONE SALAD

Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground lemon vinaigrette, truffle croutons

OYSTERS ON THE HALF SHELL.

chef's daily selection (one order per couple)

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, smoked bacon lardons, blue cheese dressing

CEASAR SALAD

local lettuce, lemon Caesar dressing, grilled ciabatta, shaved asiago

SECOND COURSE

choice of two entrees

JIDORI CHICKEN BREAST

pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb a jus

WILD ISLE'S KING SALMON

gusabi mashed potatoes, sauteed spinach, mirin, ginger, soy glaze, topped with mango chutney

TRUFFLE MAFALDE

wild mushrooms, butter, parmesan, shaved black truffles

USDA PRIME NEW YORK

21 Days Dry-Aged

THIRD COURSE

choice of one shared dessert

NEW YORK CHEESE CAKE

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, peanut butter ice cream, chocolate leaf

LIMONCELLO CHEESECAKE

Served with caravella limoncello liqueur

ADD A BOTTLE OF HOUSE WINE FOR +\$25

NOT VALID ON FRIDAY OR SATURDAYS