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# ARGYLE

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## VALENTINE'S DAY DINNER

FEBRUARY 14<sup>TH</sup>, 2018

5:00PM-9:30PM

\$125++ PER PERSON

### -AMUSE BOUCHE-

RUBY RED PORT INFUSED ASIAN PEAR, YOGURT SPHERE  
LEMON SPICE BREAD

### -FIRST-

LOCAL ORGANIC MIX GREENS

*-DELICATA SQUASH, HEART OF ROSE APPLES, WALNUTS, GOAT CHEESE  
APPLE SPICE VINAIGRETTE*

OR

BUTTERNUT SQUASH BISQUE

BERKSHIRE PROSCIUTTO, BLACK CURRANT GASTRIQUE

OR

SEARED SCALLOP

ORO BLANCO GRAPEFRUIT, BEET AND ROSE PEDAL EMULSION

OR

LOBSTER TACO

*ACHIOTE SLAW, AVOCADO, CILANTRO, AJI PANCA AIOLI*

### -ENTREE-

*SUN FED RANCH | GRASS FED TENDERLOIN 5 OZ AND COLOSSAL PRAWNS*

OR

KING NATURAL | PRIME TENDERLOIN 8 OZ

OR

KING NATURAL | PRIME NEY YORK 10 OZ

OR

BAJA STRIPED BASS

### -SIDES-

RED PONTIAC TWICE BAKE POTATO  
AND

ROASTED ROOT VEGETABLES

TURNIPS, MAPLE ROASTED RUTABAGA

### -CHOICE OF SAUCE-

*COGNAC AND GREEN PEPPERCORN, BÉARNAISE, CHIMICHURRI, LEMON BUTTER*

### -DESSERT-

*VALENTINE LOVER'S HEART*

*LIME YOGURT MOUSSE, ROSE RASPBERRY JELLY, WHITE CHOCOLATE CRUMBLE,*

*CITRUS TROCADERO*

CHEF DE CUISINE

WILLIAM GRIGGS

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