



**St. Valentine's Day**  
**4 Course Dinner designed by Chef Accursio**

Stuzzichino – from the Chef



**Capesante, Pomodoro e Acetosella**

*Seared wild Maine scallops, tomato panna cotta, sorrel chlorophyll extract infused with Pedro Ximénez dry aceto*



**Pancia di Maiale alla Birra**

*Sal. Creek Farm pork belly slow braised with San Diego's Modern Times stout beer, served with corn coulis, sautéed green dandelions, and pomegranate reduction*

or

**Zuppa di Aragosta e Limoncello**

*Solare signature Maine lobster bisque infused with limoncello and served with basil whipped butter*

or

**Insalata degli Innamorati**

*Suzie's Farm arugula, shaved asparagus, pomegranate, robiola bosina cheese, thinly sliced fennel bulb, and Temecula Olive Oil company balsamic vinegar infused with figs and vanilla*



**Fettucine, Gamberoni e Asparagi**

*Hand cut chocolate fettuccine pasta sautéed with wild red prawns, green asparagus, cherry tomatoes, and peperoncino extra virgin olive oil*

or

**Risotto, Rosso e Passione**

*Carnaroli risotto mantecato with love beetroot, served with crispy green asparagus, thinly sliced chives, and fresh creamy burrata cheese*

or

**Medaglioni di Manzo al Porto**

*Cast iron seared Angus beef filet medallions crusted with Kona coffee and pistachios, potato purée infused with tangerine zest and rosemary served with 20 y.o. tawny port, and charred baby carrots*

or

**Salmone, Carciofi e Vaniglia**

*Crispy skin Skuna Bay salmon crusted with California fennel pollen, roasted artichokes, caramelized calcot onion timbale served with Moscato di Alba-vanilla reduction*



**Panna Cotta al Pistacchio**

*Italian pistachio panna cotta served with sixty percent chocolate mousse, raspberries, passion fruit gel, and almonds*