

A D D I S O N

THE GRAND DEL MAR

VALENTINE'S DAY
TUESDAY, FEBRUARY 14, 2012

5:30 PM – 10:00 PM

1ST COURSE

CALAMARI GRILLÉ
chilled arugula velouté

or

SEA BASS CEVICHE
cucumber, caviar and champagne

2ND COURSE

SMOKED PORK AGNOLOTTI
bottarga di muggine and olive oil

or

BAKED ST. PIERRE
grapefruit, lime, lemon and orange candy

3RD COURSE

SQUAB RÔTI

caramelized endive dates and ginger

or

WILD KING SALMON
green apples, red radish and dashi



4TH COURSE

ARTISAN CHEESE COURSE

5TH COURSE

LYCHEE SORBET WITH YUZU GRANITÉ

6TH COURSE

TARTE AU CHOCOLATE
marshmallows and raspberry caramel

Six-course menu, \$155 / With wine pairings, \$255

RESERVATIONS: 858.314.1900



CHEF WILLIAM BRADLEY

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