



Dia de San Valentin
Sunday, February 14, 2010

Savor the delicate flavors of coastal Mexican Cuisine with this menu specially created by
Paloma Blanca Chefs

Indulge in a three course menu with a complementary glass of champagne.
\$49.95 per person with seating at 6:30pm
Adults only please.

~ Primer Tiempo ~

Your choice of:

Ensalada Doña Sulema

Baby spinach infused with sliced apple, toasted almonds and cilantro-chipotle dressing.
Topped with raspberries & shaved queso fresco

Crema del Cielo

Light corn cream soup topped with roasted bell peppers & poblanos.

~ Segundo Tiempo ~

Your choice of:

Carne a la Rivera

A flavorful grilled 6oz Ribeye prepared medium well, accompanied by Gulf Coast shrimp in
Diablo sauce served with chipotle mashed potatoes and sautéed mango pico de gallo.

Snapper Orozco

Char-grilled snapper drizzled with white wine-mojó de ajo served with sweet potato puree
and poblano white corn rice.

~ Tercer Tiempo ~

Your choice of:

Chocolate Love Volcano

Dark chocolate cake with a molten Kahlúa chocolate center served with vanilla ice cream,
pecans and cajeta.

Empanadas de Amor

Mini empanadas filled with Guava and cream cheese served with Mexican vanilla ice cream.