



*Thornton Winery's
Valentine's Dinner 2025*

Friday February 14th 5:00pm - 9:00pm

Soup or Salad

Creamy Lobster Bisque

lobster meat, garlic butter twist, sweet basil oil

Cafe Champagne Salad

mixed greens, frisee, golden raisins, candied walnuts, gorgonzola
heirloom tomatoes, dried cranberries, champagne vinaigrette

Choice of Entrees

Filet Mignon

8oz USDA prime beef tenderloin handcrafted, roasted fingerling potatoes
mushrooms, asparagus, bearnaise sauce

Chilean Seabass

pan-seared wild caught off the coast of Chile, rich and buttery white meat
fish, seasonal vegetables, lobster cognac cream sauce, green peas risotto

Fettuccini alla Puttanesca with Morel Mushrooms

heirloom baby tomatoes, garlic, olive oil, capers, black olives, red pepper
flakes, morel mushrooms, garlic bread

Delectable Desserts

(Choice of one)

Chocolate Raspberry Marquise

Chocolate Flourless Cake

Fruit Tart

\$110/ per person + tax & 20 % gratuity added for your convenience

for more information or reservations: (951) 699-0099

www.thorntonwine.com