

Temecula Creek Inn

DATE NIGHT DINNER MENU

First Impressions ♥

Amuse Bouche Tastings

Asparagus Vichyssoise, Chilled Shrimp
Mediterranean Ceviche with White Corn Chip
Shaved Tenderloin of Beef, Wild Mushroom Ragout on Focaccia Chip

Double Date

Farmer's Market Salad for Two

Baby Greens, Clementine Tangerine, Crumbled Chevre Cheese,
Molasses-Pecan Vinaigrette

A Commitment

Choice of One Entree per Person

Seafood Trio Risotto

Salmon, Scallops, Shrimp, Infused with Fresh Herbs
Saffron Oil, Cured Lemon

Or

Mediterranean Flat Iron Steak

Baby Heirloom Tomatoes, Crumbled Gorgonzola Mashed Potatoes, Balsamic Drizzle

♥Sweet Hearts

Passion Fruit Mousse for Two

Dark Chocolate Covered Strawberry
Raspberry Coulis and Crème Anglaise Swirl