

dinner & wine tasting

MADERAS

## February 14, 2018

5pm to 8pm

## A Valentine's Day Mardi Gras Event

Mark your calendars for a very special event as we celebrate Valentine's Day New Orleans style. Chef Earl has created an amazing Cajun-inspired menu featuring specialties from the South. Along with delicious food, also enjoy half-off select bottles of wine. Don't miss this Valentine's Day dinner.

Reservations kindly requested. Ph/ 858-217-2561

APPETIZERS Oysters on the Half Shell

Fresh oysters prepared as a classic French dish with an apple and ginger mignonette. \$13 for \(^1/2\) dozen

Creole-Style Crawfish

Crayfish tails bound together with peppers, onions and creole spice and served with roasted red bell pepper sauce.

**Shrimp and Grits** 

A Southern specialty and down-home country food at its finest.

\$9

MAIN DISHES Southern Jambalaya

A traditional New Orleans dish. Chicken and sausage served on a bed of rice.

\$22

Surf and Turf

The best of both worlds. Creole shrimp and grits with blackened filet mignon and asparagus.

645

**Seafood Gumbo** 

This Cajun staple is not to be missed. Crab, shrimp, grouper and oysters prepared as a stew and served over rice.

\$27

**DESSERT** Sweet Beignets

Not your average donut. Served with fresh strawberries and a dusting of powdered sugar.

\$8

**Chocolate Tart** 

Delicious with every bite. A milk chocolate tart served in a pretzel crust.

\$7

The Grille at Maderas 17750 Old Coach Road • Poway, CA 92064 Ph/ 858-217-2561