



HOMEOWNER'S APPRECIATION DINNER

Tuesday, July 29

6:30 pm | \$45

The Oaks Grille

First Course

birds nest greens,
blood orange,
Vidalia onion,
goat cheese croquette,
marcona almond,
"mimosa" vinaigrette

Second Course

-choice of-
90-day dry-aged beef tenderloin
medallion,
cheese tortellino,
horseradish, English pea,
parmigiano reggiano,
50yr balsamic
or
pan seared local halibut,
yuzu beurre blanc,
shiitake mushroom,
Japanese long bean, sesame crisp

Third Course

Tahitian vanilla,
panna cotta,
puffed toasted rice,
thyme,
pistachio,
orange supreme syrup

**REGISTER BY TUESDAY, JULY 22
CALL 760-789-8290 X2211**