



Crown Bistro Restaurant



4-Course Wine Dinner with Chef Jerry



- 1 Caesar Salad
A Traditional Tijuana Caesar Salad
Paired with Pasqua Prosecco
- 2 Bruschetta
Toasted crostini rubbed with garlic and topped fresh tomatoes, capers, olive oil, sweet basil and balsamic oil
Paired with Pasqua Romeo and Juliet Bianco Passimento
- 3 Seared Fish a la Puttanesca
A white fish covered with a tomato sauce with capers, calamata & olives
Paired with Pasqua Romeo and Juliet Passimento Rosso
- 4 Tiramisu
Lady fingers dipped in espresso coffee, mascarpone cheese flavored with cocoa
Paired with Pasqua Moscato d'Asti

Saturday, June 17

6:00 - 8:00 pm

Cost \$58 per person

(tax & gratuity not included)

Live Music by Los Gatos Blancos

Call to make your reservations
(619) 435-3678 or online at
www.CrownBistro.com

Space is Limited

