

The Napa

Friday, February 9 and Saturday February 10

APPETIZERS

Pork Pozole \$8

A savory red chile broth with tender Diced Pork and Hominy

Jicama Slaw \$10

Fresh Jicama and Mandarin Oranges with a Tangy Southwest Vinaigrette

ENTRÉES

Beef Tamale Stacker \$28

Shredded Red Chile Beef in Tender Tamale Masa. Served with Cilantro Rice and Charro Bean Medley

Seafood Vera Cruz \$36

Chilean Sea Bass with a Tangy Vera Cruz Sauce with Green Olives and Capers. Served with Cilantro Rice and Sautéed Cheyote Squash

DESSERT

Tres Leche Cheesecake \$10



Call 520-829-1227 or
Email: canyondining@watermarkcommunities.com
For Your Reservation

VALENTINE'S DINNER

Wednesday, February 14th

APPETIZERS

Champagne Poached Shrimp \$13

Served with a Zesty Cocktail Sauce

Pear and Bleu Cheese Tartlets \$11

Mini Tartlets with Sliced Pears, Bleu Cheese, and Drizzle of Honey

ENTRÉES

Rosemary Garlic T-Bone Steak \$34

12oz T-Bone Grilled and Finished with a Rosemary-infused Garlic Butter

+ Served with Twice-Baked Potatoes and Zucchini +

Brown Butter Seared Scallops \$32

Served with Cauliflower Mash, Asparagus, & Mornay Sauce

DESSERT

Molten Chocolate Lava Cake \$8

Served with Scoop of Vanilla Ice-cream

Strawberry Shortcake \$8

Fresh Strawberries and Whipped Cream between Light Sponge Cake



Call 520-829-1046 or

Email: canyondining@watermarkcommunities.com

For Your Reservation

THE NAPA

Friday, February 16th and Saturday, February 17th

APPETIZERS

Cioppino \$16

A savory stew with fresh thyme and fennel with a medley of seafood

Winter Quinoa Salad \$10

Mixed greens with cranberries, apples and quinoa with a raspberry vinaigrette

ENTRÉES

Veal Osso Bucco \$36

Tender veal shanks braised in a rich wine demi-glace
+ Served with Parmesan Rissotto and Roasted Butternut Squash +

Shrimp Scampi \$28

Jumbo Shrimp sautéed with fresh garlic in a lemon butter sauce \$24
+ Angel Hair Pasta and Zucchini Medley +

DESSERT

Tiramisu \$10

A classic layered Tiramisu with cocoa and mascarpone cheese
+ Served with your choice of coffee or tea +

Call 520-829-1046 or Email: canyondining@watermarkcommunities.com
For Your Reservation

The Napa

Friday, February 23rd and Saturday, February 24th

APPETIZERS

Crab Stuffed Mushrooms \$16

Mushroom caps filled with lump crabmeat and seasoned breadcrumbs

Pork Rillettes with Cornichons \$12

Shredded slow-cooked pork served with pickled cornichons and crusty bread

ENTRÉES

Duck Breast with Cherry Port Demi-Glace \$28

Duck breast served with a rich cherry port wine reduction
+ Served with pommes anna and slow-cooked red cabbage +

Crispy Skin Arctic Char with Citrus Beurre Blanc \$24

Arctic char fillets with a crispy skin, served with a citrus-infused beurre
blanc sauce

+ Served with honey glazed carrots and yukon gold butter mash +

DESSERT

Mango Sorbet with Basil Syrup \$8

Exotic mango sorbet drizzled with a basil-infused syrup

Call 520-829-1227 or

Email: canyondining@watermarkcommunities.com

For Your Reservation

