

VALENTINE'S DAY

SPECIALTY MENU

Saturday, February 11th & Tuesday, February 14th
5:00PM-10:00PM

STARTER

ROASTED GARLIC ROLLS | JW Garden Herb Butter

FIRST COURSE

PASTA E FAGIOLI | spicy Italian sausage,
cannellini beans, tomato, ditalini pasta

SECOND COURSE

SPAGHETTI & LITTLE NECK CLAMS | shaved onion,
fennel, pinot grigio, grana
or

ROASTED HEIRLOOM BEETS & BURRATA | arugula, frisee,
balsamic pearls, olive oil, lava salt

THIRD COURSE

GRILLED FILET MIGNON | truffle whipped potatoes, grilled
asparagus, oregano & thyme butter
or

PAN ROASTED SOLE | ricotta gnocchi, pancetta, romanesco,
white asparagus, san marzano tomato sauce, pecorino
**can be made vegetarian*
or

DECONSTRUCTED RATATOUILLE | stewed tomato,
olive oil, balsamic glaze

FOURTH COURSE

PASSION FRUIT PANNA COTTA | blueberry compote,
cigar wafer, micro mint
or

NUTELLA ZEPPOLE | crushed hazelnut,
vanilla bean gelato, cocoa dust

\$135 per adult, excludes gratuity and tax



For reservations, please scan QR code or email
us at snajwfb@marriott.com

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