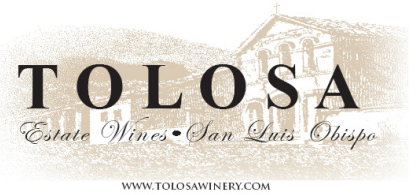




Downtown
at the **corner** of
Marsh & Chorro



Corner View & Tolosa Winery present 4 for \$30.....plus

Choose one selection from each course to enjoy a four course meal for only \$30.....plus you have the option to pair the first three courses with a delicious wine selection from Tolosa Winery for only \$12

Appetizer

Your choice of:

Try pairing with Tolosa Winery's 2007 Pinot Gris

Ceviche Martini

Prawns and bay scallops deliciously marinated in lime juice, with onion, red bell pepper, cilantro and jalapeno served "up" with fresh tortilla chips.

Bruschetta

Lightly toasted crostini layered with creamy chevre goat cheese and sauteed roasted pepper and onion relish

Carpaccio

Thin slices of beef filet, with capers, arugula, parmesan cheese and extra virgin olive oil

First Course

Your choice of:

Try pairing with Tolosa Winery's "No Oak" Chardonnay

Classic Caesar Salad

Hearts of romaine, home-made crouton, grated parmesan cheese with a traditional caesar dressing.

Corner View Salad

Fresh mixed greens, bleu cheese crumbles, sliced apple, candied walnuts, red onion and raspberry vinaigrette dressing.

Main Course

Your choice of:

Try pairing with Tolosa Winery's 2005 "Edna Ranch" Pinot Noir

Fresh California Sandabs

Delicious and tender small fillets from a member of the Sole family of fish. Lightly sautéed and served with a rich lemon butter sauce with capers.

SLO (slow) Roasted Pork

It takes all day. Tender pieces of roasted pork, fresh herbs, onions and spices make this a Corner View favorite.

Bouillabaise

Prawns, scallops, clams, mussels, fresh fish, garlic and herbs in a spicy tomato broth.

Butternut Squash Ravioli

Delicious raviolis stuffed with butternut squash puree and served with a delicate sage cream sauce.

Dessert

Your choice of:

Black Top Sundae

A layered creation of light buttery shortbread, caramel and a rich dark chocolate brownie. Topped with vanilla ice cream and a combo of caramel and chocolate sauce

Creme Brulee

Silky creme brulee with a hint of vanilla bean and a crispy caramelized sugar lid.