

# Redmond Reporter

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## Pomegranate to offer special Valentine's Day dinner for two

This Valentine's Day, Pomegranate Bistro, 18005 NE 68th St. in Redmond, is once again celebrating with a romantic prix fixe dinner for two. Husband and wife chef team Jonathan Zimmer and Lisa Dupar, co-owners of Pomegranate Bistro, have created a four-course meal with optional wine pairings hand-selected by Zimmer, one of the region's most recognized wine connoisseurs.

First course is Roasted Butternut Squash and Red Mustard Seed Soup with caramelized bacon and a scallion twist.

Second course is Diver Scallop and Sweet Georgia Shrimp Napoleon with a Bosc pear parsnip butter sauce.

Third course is a choice of Seared Misty Isle Beef Tenderloin on Dungeness crab, roasted cauliflower cake, porcini demi drizzle and crispy collard greens; or Seared Black Cod Fillet on braised brussels sprout petals and cipollini onion and a Meyer lemon brown butter drizzle; or Five Onion Exotic Mushroom Risotto Cake with mushroom jus.

Fourth course: Jonathan's Earl Grey Truffle Croquant Torte.

This Valentine's Day prix fixe menu is being offered for \$75 per person or \$110 per person with the wine-pairing option. Book now to avoid the restaurant rush right before Valentine's Day. Call (425) 881-3250 for reservations. Space is limited and payment is required at the time of reservation. No refunds will be provided less than five business days prior to the event.

To view a full menu or for other information about Pomegranate Bistro, visit [www.pomegranatebistro.com](http://www.pomegranatebistro.com) or call (425) 556-5972.

