

# VALENTINE'S DAY

\$55 plus tax  
& gratuity

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## AMUSE BOUCHE

### SHRIMP COCKTAIL

Shrimp served with classic seafood sauce

## APPETIZERS *choice of:*

### CAESAR SALAD

Romaine, creamy caesar dressing, parmesan & croutons

### SOUP

Lobster bisque with creme fraîche & chives

### ARANCINI

Arborio rice balls filled with ricotta & spinach fried then finished with grated grana padano, served with marinara sauce *\*vegan option available*

## MAIN COURSE *choice of:*

### BEEF TENDERLOIN

Scalloped potatoes, sautéed mushrooms & onions, green beans, mushroom jus

### RISOTTO DI MARE

Arborio rice slowly cooked with lobster, shrimp, bay scallops, mussels, finished with cream & parmesan

### SQUASH RAVIOLI

Squash filled ravioli, brown butter sauce, walnuts, sage, parmesan *\*contains nuts*

### CHICKEN ASIAGO

Chicken breast stuffed with asiago, spinach & caramelized onions with garlic mash, seasonal vegetables & honey mustard cream sauce

### PAPPARDELLE STEFANO

Broad noodle pasta with slowly braised short ribs in tomato sauce

### VEGAN SMOKED SALMON PIZZA

Pizza Bianco with olive oil, smoked carrot, cashew based cream, capers, red onion & dill *\*contains nuts*

## DESSERT *choice of:*

### CRÈME BRULÉE

The traditional creamy egg custard, crunchy caramel glaze

### TIRAMISU

Layers of espresso, liqueur soaked biscuits & mascarpone cheese

### CHEESECAKE

White chocolate raspberry cheesecake

### VEGAN CHEESECAKE CUP

Please ask your server

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*please note \$12 pizzas are not available*