

PARADISO

VALENTINES DAY
MONDAY, FEBRUARY 14TH
IN THE PRIVATE DINING ROOM AT PARADISO

~Aperitif~

ROSÉ CHAMPAGNE TOAST FOR TWO

~ Amuse ~

KUMAMOTO OYSTER
champagne gelée, passion fruit

~ Tasting Menu ~

ROASTED BEET & WAGYU BEEF CARPACCIO
extra virgin olive oil, cured egg yolk, focaccia crouton

DUNGENESS CRAB AGNOLOTTI
handmade pasta, winter citrus, leeks

OUTER BANKS SEARED SCALLOPS & SICILIAN ROASTED CAULIFLOWER
brown butter, pine nuts, rosemary goat cheese fonduta

MARY'S CHICKEN ROULADE
Hudson Valley foie gras, delicata squash, maitake mushroom, sage, jus

GHIRARDELLI CHOCOLATE MOUSSE
blood orange, hazelnut, green cardamom

~ Mignardise ~

SPICED PEAR PATE DE FRUIT

VANILLA MACARON

\$130.00 PER GUEST*

~ Curated Wine Pairings ~

PARADISO PAIRING: \$65.00 PER GUEST*

SOMMELIER PAIRING: \$115.00 PER GUEST*

*A GRATUITY OF 20% WILL BE ADDED, ALONG WITH SALES TAX