

PARADISO

DINNER PRIX FIXE MENU

AMALFI

\$93 PER GUEST

~ Choice of Starter-

DUNGENESS CRAB & AVOCADO

*Smashed Avocado
Cara Cara Orange, Grapefruit, Blood Orange*

GARLIC PRAWNS

Jumbo Wild Gulf Prawns / Garlic Butter / White Wine

FILET MIGNONNETTES

*Pan Seared in Marsala Wine / Mushrooms
Crostini*

LAMB CHOPS

Three Oven Roasted Lamb Chops / Caprese Insalata

~ Choice of Salad ~

CAESAR SALAD

*Little Gem lettuce / Focaccia Garlic Croutons / Parmesan
Cheese / Shallots / Spanish White Anchovies*

APPLE & PROSCIUTTO

*Mixed Greens / Gorgonzola / Candied Pistachios
Walnut Vinaigrette*

~ Choice of Main Course ~

SEAFOOD FETTUCINE

*Lobster / Dungeness Crab / Scallops / Gulf Prawns
Spinach / Champagne Cream Sauce*

CIOPPINO

*Wild Gulf Prawns / Dungeness Crab Meat / Scallops
Clams / Mussels / Calamari
White Wine Tomato Broth*

14oz RIBEYE STEAK

*Italian Gorgonzola, Garlic & Herb Butter / Olive Oil
Mashed Potatoes / Citrus Glazed Asparagus
*Add 12 oz Wood Oven Roasted Cold Water Lobster Tail
+\$40 per person*

DOUBLE CUT RACK OF LAMB

*Parmesan Risotto / Sautéed Baby Spinach / Grilled Portobello
Cabernet Sauce*

~ Choice of Dessert ~

DUTCH APPLE CRISP

*Caramelized Apples
Vanilla Bean Gelato
Cinnamon Walnut Crumb Topping*

VANILLA BEAN CRÈME BRÛLÉE

*Shortbread Cookie
MOLTEN CHOCOLATE CAKE
Ghirardelli Chocolate / Vanilla Bean Gelato*

~ Coffee Service ~

20% SERVICE CHARGE WILL BE ADDED ALONG WITH SALES TAX

Corkage fee \$25.00 per 750 ml. Bottle. / Cake cutting fee \$5.00 per person

VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

**Consuming raw/undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition*