

# PARADISO

## DINNER PRIX FIXE MENU

### FIRENZE

\$79 PER GUEST

~ Choice of Starter ~

#### **GARLIC PRAWNS**

*Jumbo Wild Gulf Prawns / Garlic Butter / White Wine*

#### **FILET MIGNONNETTES**

*Pan Seared in Marsala Wine / Mushrooms / Crostinis*

#### **SEASONAL SALAD**

*Chef's Selection with Burrata*

#### **CAESAR SALAD**

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

~ Choice of Main Course ~

#### **EGGPLANT PARMESAN**

*Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables*

#### **SEAFOOD FETTUCCINE**

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

#### **CHICKEN PARADISO**

*Basil~Cream Sauce / Artichoke Hearts / Sundried Tomatoes / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables*

#### **14oz RIBEYE STEAK**

*Italian Gorgonzola, Garlic & Herb Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus*

~ 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*