

# PARADISO

## VALENTINE'S DINNER MENU

~ Fresh Baked Artisan Breads & Paradiso Blue Sparkling or Still Water Served Upon Request ~

### **INDULGENCE MENU - \$100 per guest**

**ADD OUR VINTAGE RESERVE LIBRARY TASTING: FIVE- 3oz. TASTES- \$110 per guest**

*20% Service Charge and Sales Tax added to all checks*

### ~ CHEF'S AMUSE BOUCHE ~

*A Little Welcome, Thank You, & A Happy Valentine's Day  
from the Paradiso Family*

### ~ FIRST COURSE ~

#### **GARLIC PRAWNS**

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

#### **ROASTED BEET SALAD**

*Baby Heirloom Beets / Arugula / Humboldt Fog / Pistachios / Champagne Vinaigrette*

#### **FILET MIGNONETTES**

*Pan Seared in Marsala Wine / Mushrooms / Crostini*

#### **APPLE & PROSCIUTTO**

*Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette*

#### **LAMB CHOPS**

*Three Oven Roasted, Herb Marinated Lamb Chops / Insalata Caprese*

### ~ SECOND COURSE ~

#### **PORCINI MUSHROOM & TRUFFLE RAVIOLI**

*Soffritto White Truffle Cream Sauce / Roasted Porcini's*

*Shaved Reggiano Parmesan*

#### **DUNGENESS CRAB RAVIOLI**

*Artichoke Hearts / Wild Arugula / Oven Dried Tomatoes*

*Champagne Basil Cream Sauce*

### ~ THIRD COURSE ~

#### **CIOPPINO**

*Wild Gulf Prawns / Dungeness Crab / Scallops / Clams / Mussels / Calamari*

*White Wine Tomato Broth*

#### **CANADIAN KING SALMON**

*Olive Oil Mashed Potatoes / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde*

#### **FILET MIGNON RISOTTO**

*1/4 Pound Filet Mignon / Marinated Tomato Pomodoro Sauce / Basil / Garlic*

#### **10oz. SLOW ROASTED PRIME RIB**

*Sour Cream & Chive Baked Potato / Chimichurri Vegetables / Au Jus / Horseradish Cream*

#### **MOLASSES BRINED MESQUITE GRILLED DUROC PORK CHOP**

*Parsnip Puree / Honey Glazed Baby Carrots / Caramelized Apple Pan Jus*

**ADD our Lobster Tail Double Down: 12oz Lobster Tail- \$65**

### ~ FOURTH COURSE ~

#### **DUTCH APPLE CRISP**

*Caramelized Apples / Vanilla Bean Gelato / Cinnamon Walnut Crumb Topping*

#### **TIRAMISU**

*Lady Fingers / Mascarpone / Whipped Cream / Zabaglione / Espresso / Grated Ghirardelli Chocolate*

#### **VANILLA BEAN CRÈME BRÛLÉE**

*Shortbread Cookie*

WE BUY THE BEST PRODUCT AVAILABLE, WORKING DIRECTLY WITH CREAMERIES / RANCHES / FARMERS / FISHERMEN / PARTNERS; WE USE ORGANIC / SUSTAINABLE / PRIME / LINE CAUGHT / ALL NATURAL / COMPOSTABLE WHENEVER POSSIBLE. THANK YOU ALL FOR BEING A PART OF THE PARADISO FAMILY AND YOUR YEARS OF DEDICATION. PLEASE NOTE- NO SPLIT CHECKS FOR PARTIES LARGER THAN 6 PEOPLE.

NO MORE THAN 3 CREDIT CARDS PER GROUP; **20% GRATUITY VOLUNTARILY ADDED TO ALL PARTIES**

*Corkage: \$35 / 750ml Bottle OR \$60 / Magnum: 3 bottles maximum / Cake Cutting \$5 / Person*

**\*Consuming raw / undercooked meats, poultry, seafood, and shellfish may increase your risk of food borne illness.**

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## VALENTINE'S DINNER MENU

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### CELEBRATION MENU- \$170 per couple

*A Shared Dining Experience to Fulfill All Your Senses*  
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#### ~ CHEF'S AMUSE BOUCHE ~

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*from the Paradiso Family*

#### ~ FIRST COURSE ~

##### **DUNGENESS CRAB & AVOCADO**

*Smashed Avocado / Oranges / Ruby Grapefruit / Citrus Drizzle*

#### ~ SECOND COURSE ~

##### *Handmade Pasta*

##### **ROASTED PORCINI MUSHROOM & WHITE TRUFFLE RAVIOLI**

*Soffritto White Truffle Cream Sauce / Roasted Porcini's / Shaved Reggiano Parmesan*

#### ~ THIRD COURSE ~

##### *Surf 'n Turf*

##### **MESQUITE GRILLED PRIME 8oz FILET MIGNON**

*Caramelized Shallot & Cabernet Wine Reduction Sauce*

*&*

##### **WOOD OVEN ROASTED 12 Oz COLD WATER LOBSTER TAIL**

*Olive Oil Mashed Potatoes / Asparagus / Drawn Butter / Lemon*

#### ~ FOURTH COURSE ~

##### **MOLTEN "MY HEART" CHOCOLATE CAKE**

*Dark Chocolate / Vanilla Bean Gelato / Shortbread Cookie*

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