

PARADISO

DINNER PRIX FIXE MENU

AMALFI

\$105 PER GUEST

~ Family Style Starters ~

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

ROASTED BEET SALAD

Arugula / Humboldt Fog / Pistachios / Champagne Vinaigrette

~ Choice of Main Course ~

SEAFOOD FETTUCCINE

*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
+\$65 per person*

DOUBLE CUT RACK OF LAMB

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

~ Choice of Dessert ~

SEASONAL DESSERT

Chef's Selection

VANILLA BEAN CRÈME BRÛLÉE

Shortbread Cookie

MOLTEN CHOCOLATE CAKE

Vanilla Bean Gelato / Dark Chocolate Sauce

20% SERVICE CHARGE WILL BE ADDED ALONG WITH SALES TAX

PRICES SUBJECT TO CHANGE / ALL PARTY TIMES ARE FOR 2 ½ HOURS

Corkage fee \$35.00 per 750 ml. Bottle (2 bottle maximum) / 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