

PARADISO

DINNER PRIX FIXE MENU

FIRENZE

\$86 PER GUEST

~ Choice of Starter ~

GARLIC PRAWNS

Jumbo Wild Gulf Prawns / Garlic Butter / White Wine

FILET MIGNONNETTES

Pan Seared in Marsala Wine / Mushrooms / Crostinis

ROASTED BEET SALAD

Baby Red & Yellow Beets / Arugula / Humboldt Fog / Pistachios / Champagne Vinaigrette

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 FETTUCCHINE

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

**Add 12 oz Wood Oven Roasted Cold Water Lobster Tail +\$65 per person*

~ Choice of Dessert ~

DUTCH APPLE CRISP

Caramelized Apples / Vanilla Bean Gelato / Cinnamon Walnut Crumb Topping

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*