

PARADISO

DINNER PRIX FIXE MENU

MILANO

\$61 PER GUEST

~ Choice of Starter ~

NEW ENGLAND CLAM CHOWDER

Fresh Manila Clams / Bacon / White Wine Thyme Cream Broth

ROASTED BEET SALAD

Arugula / Humboldt Fog / Pistachios / Champagne Vinaigrette

CAESAR SALAD

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

~ Choice of Main Course ~

CHEF'S SIGNATURE RISOTTO

Seasonal Selection

CANADIAN KING SALMON

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

RIGATONI BOLOGNESE

Housemade with Wagyu Beef ~ Italian Sausage ~ Veal Red Wine Sugo / Reggiano Parmesan / Basil

SLOW BRAISED SHORT RIBS

Boneless Short Ribs / Parmesan-Mascarpone Polenta / Honey Glazed Baby Carrots

~ Choice of Dessert ~

TIRAMISU

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

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*