

PARADISO

DINNER PRIX FIXE MENU

VENEZIA

\$75 PER GUEST

~ Choice of Starter ~

GARLIC PRAWNS

Jumbo Wild Gulf Prawns / Garlic Butter / White Wine

DUNGENESS CRAB & AVOCADO

Housemade Guacamole / Cara Cara Orange, Grapefruit, Blood Orange

SEASONAL SALAD

Chef's Selection of Local, Seasonal Ingredients

CAESAR SALAD

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

~ Choice of Main Course ~

CHEF'S SIGNATURE RISOTTO

Seasonal Selection

LINGUINI FRUTTI DI MARE

Wild Caught Gulf Prawns / Dungeness Crab Meat / Scallops / Manila Clams / Prince Edward Island Mussels

Sea of Cortez Calamari / White Wine Tomato Broth

WILD PETRALE SOLE

Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables

SLOW BRAISED SHORT RIBS

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

~ 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