

PARADISO

AMALFI DINNER PRIX FIXE MENU \$105 PER GUEST

~ Family Style Starters ~

DUNGENESS CRAB & AVOCADO

*Smashed Avocado, Cara Cara Orange, Grapefruit
Blood Orange, Citrus Drizzle*

GARLIC PRAWNS

*Jumbo Wild Gulf Prawns / Garlic Butter / White Wine
Parmesan Crostini*

FILET MIGNONNETTES

*Pan Seared in Marsala Wine / Mushrooms
Parmesan Crostini*

LAMB CHOPS

*Three Oven Roasted Marinated Lamb Chops
Buffala Mozzarella 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 FETTUCCHINE

*MAINE Lobster / Dungeness Crab / Hokkaido Scallops /
Wild Gulf Prawns / Spinach / Champagne Cream Sauce*

CIOPPINO

*Wild Gulf Prawns / Dungeness Crab Meat / PEI Mussels
Hokkaido Scallops Manila Clams / Calamari
White Wine Tomato Broth*

14oz RIBEYE STEAK

*Italian Gorgonzola, Garlic & Herb Butter / Olive Oil
Mashed Potatoes / Citrus Glazed Asparagus
Make It a **SURF & TURF** add 12 oz Lobster Tail \$75*

DOUBLE CUT RACK OF LAMB

*Parmesan Risotto / Sautéed Baby Spinach /
Grilled Portobello & Porcini Mushroom Cabernet Sauce*

~ Choice of Dessert ~

SEASONAL DESSERT

Chef's Selection

VANILLA BEAN CRÈME BRÛLÉE

Shortbread Cookie

MOLTEN CHOCOLATE CAKE

Ghirardelli Chocolate / Vanilla Bean Gelato

20% TAXABLE GRATUITY WILL BE ADDED ALONG WITH SALES TAX
VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

Corkage: \$35 / 750ml Bottle OR \$60 / Magnum: 3 bottles maximum / Outside Dessert Fee \$40 / \$60 12 or more guests

**Consuming raw/undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition.*