

# PARADISO

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## FIRENZE DINNER PRIX FIXE MENU

\$86 PER GUEST

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~ 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*

*Make It a **SURF & TURF** add 12 oz Lobster Tail \$75*

~ 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% 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.*