

# PARADISO

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## VENEZIA DINNER PRIX FIXE MENU

\$75 PER GUEST

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~ *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 Vegetarian 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% 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.*