

PARADISO

VENEZIA DINNER PRIX FIXE MENU

\$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 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.*