

# PARADISO

**3 - 4 - 5 PRIX FIXE MENU: 3 COURSES FOR \$45**

**MONDAY to FRIDAY from 11:30AM to 4:30PM**

**-last seating/reservation at 4:30PM-**

CHOOSE ONE OF EACH COURSE / NO SUBSTITUTIONS / DINE-IN ONLY  
ADDED SERVICE CHARGE OF 18% FOR 8 OR LESS / 20% FOR 9 OR MORE  
TO ACCOMMODATE ALL DINERS, WE WILL LIMIT 3-4-5 TABLE RESERVATIONS  
TO A ONE AND A HALF (1.5) HOUR TIMEFRAME

-Fresh Baked Artisan Breads Served Upon Request-

## FIRST COURSE

### ORGANIC MIXED GREENS

*Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette*

### CAESAR SALAD

*Little Gem Lettuce / Focaccia Garlic Croutons/ Parmesan Cheese /Shallots  
Boquerones - Spanish White Anchovies (served upon request)*

### WOOD OVEN ROASTED MUSSELS

*White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia*

## SECOND COURSE

### CHEF'S SEASONAL VEGETARIAN RISOTTO

*Garden Fresh Vegetables Farm to Table - Ask about our daily chef's selection*

*Add: Grilled Chicken Breast \$9 / Pork Chop \$32 / Grilled Prawns \$17 / Caramelized Hokkaido Scallops \$22*

### CHICKEN PICATTA PARADISO

*MARY'S Organic Breast /Lemon Caper Brown Butter Sauce  
Artichoke Hearts / Oven Dried Tomatoes / Roasted Cipollini Onions  
Olive Oil Mashed Potatoes OR: Over Fresh Handmade Fettuccine \$6*

### SLOW BRAISED SHORT RIBS

*Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots*

### CANADIAN KING SALMON

*Parmesan & Mascarpone Polenta/Shaved Fennel, Red Onion, Cherry Tomato/ Italian Salsa Verde*

## THIRD COURSE

### TIRAMISU

*Lady Fingers / Mascarpone / Whipped Cream / Zabaglione / Espresso  
Ghirardelli® Chocolate*

### MOLTEN CHOCOLATE CAKE

*Ghirardelli® Dark Chocolate / Vanilla Bean Gelato / Shortbread Cookie*

### APPLE CRISP

*Caramelized Apples/ Vanilla Bean Gelato/ Cinnamon Walnut Crumb Topping  
Ghirardelli® Salted Caramel Sauce*

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