

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*

BACON N' EGGS

*Free Range Deviled Eggs / Pickled Red Onion
Crisp Bacon / Chives*

LAMB CHOPS

*Three Oven Roasted Marinated Lamb Chops
Bufala Mozzarella Caprese Insalata*

~ Choice of Salad ~

CAESAR SALAD

Little Gem lettuce / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots/ Spanish White Anchovies (served upon request)

ROASTED BEET SALAD

Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette

~ Choice of Main Course ~

SEAFOOD FETTUCINE

*Maine Lobster / Dungeness Crab / Hokkaido Scallops
Jumbo Prawns / Spinach / Champagne Cream Sauce*

CIOPPINO

*Jumbo 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 \$60*

DOUBLE CUT RACK OF LAMB

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

~ Choice of Dessert ~

SEASONAL DESSERT

Our Pastry Team's Seasonal 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: \$40 / 750ml Bottle (3 bottles max) & \$60 / Magnum: (2 bottles max) / 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*