

PARADISO

FIRENZE DINNER PRIX FIXE MENU

\$86 PER GUEST

~ Choice of Starter ~

GARLIC PRAWNS

Jumbo Wild Gulf Prawns / Garlic Butter / White Wine

VENETIAN ARANCINI

Dungeness Crab & Hokkaido Scallop / Basil Marinated Pomodoro Tomatoes

ROASTED BEET SALAD

Baby Red & Yellow Beets / Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette

CAESAR SALAD

Little Gem Lettuce / Focaccia Garlic Croutons / Parmesan Cheese / Shallots

Spanish White Anchovies (served upon request)

~ Choice of Main Course ~

VEGETARIAN RISOTTO

Chef's Seasonal Selection

SEAFOOD FETTUCCINE

Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce

CHICKEN PICATTA PARADISO

MARY'S Organic Breast / Lemon Caper Brown Butter Sauce

Artichoke Hearts / Sundried Tomatoes / Roasted Cipollini Onions / Olive Oil Mashed Potatoes

14oz RIBEYE STEAK

Italian Gorgonzola, Garlic & Herb Butter / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables

*Make It a **SURF & TURF** add 12 oz Lobster Tail \$60*

~ 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: \$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*