

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

Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Extra Virgin Citrus Drizzle

ROASTED BEET SALAD

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

LINGUINI FRUTTI DI MARE

*Jumbo Gulf Prawns / Dungeness Crab Meat / Scallops / Manila Clams / Prince Edward Island Mussels
Monterey Bay 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

Our Pastry Team's Seasonal 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: \$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*