

## VALENTINE'S DAY MENU

*\$120 PER PERSON  
Prix fixe*

I.  
GRILLED PEACH  
TOPPED WITH BURRATA, PROSCIUTTO, BERRY  
GLAZE

II.  
SEARED TUNA TATAKI  
SERVED WITH PRESSED SESAME SPINACH,  
AVOCADO, DRESSED WITH WASABI-LEMON

III.  
FOREST MUSHROOM STROGANOFF  
WITH TRUFFLES

IV.  
PHILO GOAT CHEESE ROLL  
WITH BEET, TRUFFLE OIL & HONEY

V.  
YOUR CHOICE OF  
BRANZINO  
WHOLE DEBONED BRANZINO, SPINACH, HERBS

BRAISED SHORT RIBS  
POTATO PUREE, SWEET PEAS, YELLOW CORN

CHICKEN MILANESA  
BODEGA POTATO PUREE, ASPARAGUS, AGLIO-  
LIMONE

MADAME BALI LAMB CHOPS  
HERB CRUSTED WITH ROASTED POTATOES & FIG

BBQ PLATTER  
SERVED WITH LAVASH BREAD, ROASTED  
POTATOES AND VEGETABLES

ANGUS BEEFLOIN  
CHICKEN BREAST  
PORKLOIN

VII.  
TORTA AMORE



## VALENTINE'S DAY MENU

*PARTY OF 8 OR MORE  
\$100 PER PERSON  
Prix fixe*

### COLD APPETIZERS AND SALAD

STAGE BOARD  
ASSORTED CHEESES & CHARCUTERIE

MEDITERRANEAN DELIGHT  
HUMMUS, MUAMARA, TZATZIKI, OLIVE TAPENADE

DEVILLED EGG  
YOLK MOUSSE, RED CAIAR

MEDITERRANEAN SALAD  
TRADITIONAL TOMATO/ CUCUMBER SALAD WITH  
FETA AND KALAMATA OLIVES

### HOT APPETIZERS

FOREST MUSHROOM STROGANOFF  
WITH TRUFFLES, YOLK MOUSSE, RED CAVIAR

### ENTREES

STURGEON FILET  
WITH CHERRY RICE & BRUSSELS SPROUTS

CHICKEN MILANESA  
BODEGA POTATO PUREE, ASPARAGUS, AGLIO-  
LIMONE

BBQ PLATTER  
SERVED WITH LAVASH BREAD, ROASTED  
POTATOES AND VEGETABLES

ANGUS BEEFLOIN  
CHICKEN BREAST  
PORKLOIN

DESSERT  
TORTA AMORE

