

VALENTINE'S DAY

MENU

GUSTO
Grande KITCHEN

\$75

PER PERSON

Choice of one Starter, Main Course and Dessert

STARTERS

SOUP SEAFOOD BIQSQUE

Fried capers and lemon zest

SALAD

Arugula tossed with apple cider vinaigrette topped with strawberries, cherry tomatoes pecans and grana padano

MAIN COURSE

SURF "N" TURF

Grilled beef tenderloin, garlic butter poached 4oz lobster tail, with red wine shallots Demi glaze. Garlic mashed potato, local baby carrot and caramelized shallots.

VEAL CHOP

Grilled 10oz corn fed veal chop with wild mushroom Frangelico Demi glaze. Garlic mashed potato and grilled asparagus

CRUSTED HALIBUT

Herbs crushed halibut with orange lemon wine butter sauce. Served with truffle wild mushroom risotto.

PASTA VALENTINE

Fresh fettuccine with tiger shrimp, scallop, mussels, fresh salmon, red onion, leek and roasted tomatoes in white wine rose sauce

DESSERT

CHOCOLATE RASPBERRY MOUSSE

Two layers of chocolate, fresh raspberry, glossy chocolate mirror glaze and chocolate crispy pearls topped with chocolate decor