



## **“VALENTINO’S DAY MENU”**

**\$75.00 PER-PERSON**

### **APPETIZERS**

*(Choice of one)*

#### ***Burrata Cheese***

*Roasted olives, sundried tomato pesto, toasted focaccia and arugula*

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#### ***Chilled Fruitti di Mare***

*Shrimp, scallops, calamari, tuna, tossed with lemon poppy seed vinaigrette and scallion mascarpone crostini*

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#### ***Roasted pears and Prosciutto***

*Vincotto, local honey and micro basil*

### **FIRST COURSE**

*(Choice of one)*

#### ***Caesar Salad***

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#### ***Valentino’s House Salad***

*Mixed greens, pickled carrots, pistachios, olives, shaved parmesan, balsamic vinaigrette*

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#### ***Butternut Squash Bisque***

### **SECOND COURSE**

*(Choice of one)*

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#### ***Springer Mountain Chicken***

*Mushroom brandy sauce, broccolini, creamy polenta and crispy onions*

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#### ***Lasagna***

*Wild boar Bolognese, mozzarella, house made ricotta, béchamel*

*(Vegetable Lasagna also available)*

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#### ***Prime Rib***

*Classic Roasted Prime Rib, served with shoestring potatoes, horseradish cream and ratatouille*

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#### ***Poached Salmon***

*Roasted fingerling potatoes, asparagus, herb and crab cream sauce*

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#### ***Bucatini Pasta***

*Italian sweet sausage, sautéed with onions, peppers, pomodoro sauce, Pecorino Romano*

### **DESSERTS**

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#### ***Raspberry Pot de Crème***

*Limoncello crème fraîche and raspberry puree*

#### ***Triple Chocolate Cake***

*Espresso crème anglaise*

#### ***Pistachio Shortbreads***

*Vanilla pastry cream and strawberries*