

# *Valentine's Day 2024 Event*

## *First Course*

*Bruschetta*

## *Second Course*

*Penne Ala Vodkã or Mozzarella Fresca*

## *Third Course*

*Gourmet Mixed Salad*

## *Fourth Course ~ Choice of Entrees*

### ***Roasted Rack of Lamb***

*Four boned French cut lightly seasoned, served with a rosemary sauce*

### ***Filetto Di Manzo Ala Gorgonzola***

*Filet Mignon served with a light brandy Gorgonzola sauce*

### ***Pork Osso Bucco***

*Pork Osso Bucco slow cooked and served with risotto*

### ***Grilled Salmon Siciliano***

*Grilled Salmon Filet, served with artichokes, capers, garlic wine sauce*

### ***Pan Seared Red Snapper***

*Pan seared with Lobster meat, Pine nuts, in a lemon white wine sauce*

### ***Chicken Valdostana***

*Sautéed chicken breast with prosciutto and mozzarella cheese in a white wine sauce*

### ***Linguine Ala Gamberi E Vongole***

*Shrimp, Clams, Lobster meat, and herbs in a champagne cream sauce over linguine*

## *Fifth Course ~ Dessert of Choice*

*Tiramisu, Chocolate Mousse Cake, Cheesecake, Carrot Cake*

*Creme Brulee, Ice Cream*

*Coffee and Tea*

***Fixed Price \$70 per person***