

# La Terrazza

## SANTO VALENTINO 2020

Friday, February 14<sup>th</sup> 2020

### FIRST COURSE

*A choice of*

#### BEEF CARPACCIO

Thinly sliced raw angus beef tenderloin, crispy capers, black truffle vinaigrette, shaved asiago, fontina flat bread

or

#### TUNA TARTARE

Yellow fin, pickled cucumber, watermelon radish, sea asparagus, spicy aioli

or

#### FOIE GRAS

Seared Quebec foie gras, toasted brioche, sour cherry compote, mint - walnut crumble

or

#### STROZZAPRETI BOLOGNESE

Strozzapreti pasta, chef gennaro's famous recipe

**(SERVERD AS A SHARING SIDE)**

**Supplementary Charge \$18.88**

### MAIN COURSE

*A choice of*

#### SCALLOPS & LOBSTER

Seared japanese diver scallops, smoked mozzarella agnolotti, butter poached lobster tail, crisp double smoked applewood pancetta, jerusalem artichoke purée, apple - fennel citrus salad

or

#### BEEF TENDERLOIN

Seared 6 oz. alberta angus reserve beef tenderloin, roasted mushrooms, scallop potatoe, rosemary jus

or

#### TRUFFLE RISOTTO

Simmered Carnaroli rice, wild mushrooms, parmigiano Reggiano, fresh shaved perigord truffles,

### DESSERT

*A choice of*

#### STRAWBERRY PANNA COTTA

Chilled custard, fresh strawberry coulis, salted caramel pearls

or

#### CHESECAKE

Warm white chocolate - mascarpone cheesecake, wrapped in phyllo pastry, sour cherries, raspberry coulis

**Price: \$125.88 per person**

*Vegan and Vegetarian option available upon request*

*Price does not include applicable taxes or gratuity (20%)*

*Max. Seating time for Valentine's day is 2 hours*