



VALENTINE'S DAY PRIX FIXE MENU

For Valentine's Day, February 14th - 16th, Pazzaluna is featuring a Five Course dining experience.

ZUPPA

Lobster Bisque

lobster, cream & sherry

Alois Lageder, Pinot Bianco, 2017, Alto Adige

ANTIPASTI

Wild Mushroom Bruschetta

sautéed wild mushrooms, garlic, herbs, fontina cheese
& aged balsamic reduction on grilled crostini

Kris, Pinot Noir, 2016, Sicily

PASTA

Fried Ravioli

spinach & ricotta ravioli, parmesan & warm marinara sauce

De' Quindi, Merlot, 2013, Sicily

SECONDI

Crab Stuffed Salmon Fillet

lemon butter sauce, parmesan risotto & grilled asparagus

Milbrandt, Chardonnay, 2016, Columbia Valley

OR

Chicken Cacciatore

tomato sauce, bell pepper, onion, garlic, capers & basil

Contemmasi, Chianti Riserva, 2014, Tuscany

DOLCE

Warm Brownie Tart

vanilla bean gelato & chocolate ganache

Chateau Ste Michelle, Rose, 2017, Columbia Valley

\$55⁺⁺ PER PERSON | \$75⁺⁺ PER PERSON WITH WINE PAIRINGS

No substitutions please. ++Tax & gratuity not included.
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