

Moro's Table

Auburn, New York



VALENTINES DAY

THREE COURSES \$75

FIRST starters

Oyster Trio

Fresh raw oysters on the half shell. Served with Mignonette, Cocktail, Fresh Horseradish & lemon

Coquille St. Jacques

Scallop and mushroom baked in lemon-thyme béchamel with Comté.

Strawberry & Chevre Salad

Baby spinach and basil tossed with fresh strawberries, balsamic-glazed walnuts, chèvre, and a bright vinaigrette.

Tuna Tartare

Fresh tuna tartare paired with mango, jalapeño, creamy avocado, and char-grilled bread.

SECOND entrees

Surf -n- Turf

Grilled New York strip steak and shrimp served with parsnip purée, broccolini, and mushrooms, finished with roasted garlic compound butter.

Lobster Tail

Cold-water lobster tail served over citrus and peppadew risotto with wilted spinach. Finished with fresh basil oil.

Veal Forestiere

Local Finger Lakes mushroom blend, silky pomme purée, roasted carrots, and bacon cream sauce.

Grilled Swordfish

herb-roasted fingerling potatoes, broccoli, spaghetti squash, and roasted red pepper tapenade.

Vegetarian Option

Available Upon Request

THIRD dessert

French Apple Rum Cake

Calvados Cream, Salted Caramel, Candied Pecans

Chocolate Croissant Bread Pudding

Creme Anglaise, Fresh Berries

Chocolate & Strawberry Cheesecake

Chocolate covered strawberry cheesecake, Chantilly cream, Fresh Strawberries

House Made Sorbet

Fresh Berries

White Chocolate & Raspberry Tart

Biscoff Cookie Crust, Chantilly Cream, Raspberry Sugar