

Valentine's Day Menu

Strano by Chef Josh

February 14, 2020

\$65 per person or \$90 per person with wine pairing (plus tax & gratuity)

No substitutions to the menu

The Wedge Salad

*Iceberg lettuce, smoked bacon, candied pecans, chopped egg,
red onion, seasoned tomato, blue cheese dressing*

Anicum Prosecco

Or

Roasted Corn Chowder

Grilled corn chowder, ciabatta toast points

Anicum Prosecco

Smoked Portobello

Smoked and roasted cherry fontina stuffed Portobello, arugula oil

Sterling Merlot

Or

Burrato Honey & Macerated Berries

*Basil oil, honey and brown sugar mixed berries finished with
15 year old balsamic reduction, ciabatta toast points*

Imagery Sav Blanc

Roasted Chicken

Cranberry walnuts, brie, scallop potato, asparagus

Freakshow

Or

Seminola Crusted Mahi Mahi

Italian spinach, herb cous cous, raspberry gastric

Raeburn Chardonnay

Or

Grilled New York Strip

*Spicy lobster hollandaise, roasted garlic mashed potato, wood grilled seasonal
vegetables*

Frontiera

Mixed Berry Tart

Vanilla gelato

Lo-Pitch Juicy IPA

Or

Chocolate Mousse Cake

Chocolate covered strawberries

Amaretto

