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