



# Gardens OF Avila

## VALENTINE'S DINNER

Created by Executive Chef Joshua Jones

Served from 5pm to 9pm • \$80 per person • Choose one from each course.

### Starters

#### PEACH AND PROSCIUTTO BURRATA

crispy prosciutto and grilled yellow peaches topped with frisée and white balsamic gastrique

#### LOBSTER BISQUE

rich seafood stock with claw and tail meat topped with chives

#### OYSTERS ON THE HALF SHELL

fresh Beausoleil oysters served with mignonette and cocktail sauces

#### CAPRESE SALAD

heart-shaped fresh mozzarella with basil and Roma tomatoes topped with balsamic reduction and crostini

### Entrees

#### HERB CRUSTED LAMB CHOPS

on a bed of creamy polenta and served with sautéed asparagus

#### SHRIMP SCAMPI

garlic, butter, white wine, and herbs with house-made fettuccine

#### SKIRT STEAK

8 oz topped with a shiitake bourbon cream sauce with roasted garlic mashed potatoes and sautéed broccolini

#### ROASTED CAJUN CAULIFLOWER STEAK (V)

wild mushrooms and beetroot puree with coconut cream polenta

### Dessert

#### CHOCOLATE COVERED STRAWBERRIES

dark chocolate-dipped and white chocolate-drizzled strawberries

#### CHEESECAKE

fresh strawberry compote and whipped cream

#### CHOCOLATE CAKE (GF)

rich and decadent topped with chocolate sauce

An 18% gratuity will be added to all parties of 6 or more. No substitutions please.