



# 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.