

# *Mother's Day Four Course Dinner at Cucina Venti*

Executive Chef Antonio Zamorano

## **First Course**

Smoked Wild Scottish Salmon & Ossetra Caviar - Served on Blinis with crème fraiche & dill.

Grilled Australian lamb riblet- with lemon & oregano.

Zucchini Cakes - Served with cucumber & mint yogurt (Veg)

## **Second Course**

Lobster Bisque – Served with lobster meat and white truffle oil (SH/D)

Spinach and Strawberry - Baby spinach leaves topped with gorgonzola cheese, fresh strawberries, cherry tomatoes, walnuts, cranberries, and red onion served with Raspberry Vinaigrette dressing (N/D)

## **Third Course**

Wild Salmon – served with asparagus, & roasted rosemary potatoes in a piccata sauce

Scallops with Risotto – Scallops, English peas, Chanterelle, with assorted mushrooms, mascarpone cheese, truffle oil, and shaved black truffle

Fettuccine Pescatore - Salmon, halibut, clams, and prawns in a spicy white wine tomato sauce, served with freshly made fettuccine (SH)

Australian Lamb Chops – Served with Swiss chard, roasted potatoes, lemon vinaigrette

Organic Chicken Puttanesca – roasted rosemary potatoes and asparagus

Porcini Mushroom Ravioli – Assorted wild mushroom, roasted cherry tomatoes, spinach, in a light Marsala cream sauce (V/D)

## **Fourth Course**

Tiramisu – Two layers of espresso drenched sponge cake divided by mascarpone cream, dusted with cocoa powder.

Chocolate Temptation – Chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze. (N)

*This four-course menu is set at \$165.00 per person. An automatic gratuity of 20% will be added*

**Allergen Key:** (N) Nuts / (SH) Shellfish / (Veg) Vegetarian / (E) Eggs

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*