

Father's Day Four Course Dinner at Cucina Venti

First Course

Grilled Australian lamb riblets- with lemon & oregano.
Zucchini Cakes - Served with cucumber & mint yogurt (Veg)
Smoked Wild Scottish Salmon & Ossetra Caviar - Served on Blinis with crème fraiche & dill.

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

Bone-In Ribeye Steak - (16 oz) Served with roasted potatoes and lemon vinaigrette +30
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