

Villaggio Grille 2019

Three Course with Champagne Toast \$60 Per Person

Soup or Salad

Spicy Watercress Greens

Gorgonzola, Pickled Red Onions, Brioche Croutons with Sweet Pear Vinaigrette

Sorrel and Arugula

Candy-Striped Beets, Peach Slices, Cherry Tomato, with Red Wine Vinaigrette

Goat Cheese and Walnut

Spring Mix, Spiced Walnuts, Dried Cherries, Goat Cheese with Roasted Fig Vinaigrette

Clam Chowder

Kennebec Potatoes, Roasted Tomatoes, and Fresh Parsley

Roasted Butternut Squash Bisque

Entree

Roasted Lamb Chops

Mint Pesto Risotto, Collard Greens with Fig Jam Balsamic Drizzle

Pan Seared Snapper

Sweet Potato Gratin, Swiss Chard & Pancetta, Tomato Beurre Blanc and Heirloom Grape Tomato Garnish

Pan Seared Duck Breast

Parmesan Quinoa, Roasted Baby Carrots, Beurre Rouge & Parsley Oil

8 oz Filet

Fingerling Hash, Deep Fried Okra, Molasses Compound Butter

Lobster Tails

Sugar Snap Peas, Roasted Tomatoes, Celery Root Puree with Garlic Butter

Pan Seared Scallops

Butternut Squash Risotto, Broccolini, Topped with Watermelon Radish Slaw

Dessert

Classic Tiramisu

Mascarpone Cheese, Espresso-Infused Ladyfingers and Fresh Cocoa

Lemon Drop Cheesecake

Cheesecake, Swirled with Lemon Curd and Vanilla Crumbs

Chocolate Truffle Cake

Premium Belgian Chocolate Truffle Topped with Chocolate Ganache

Cannolis

Filled with White Chocolate Mousse and Dipped in Chocolate

