

# NOLO

BISTRO & BAR

## VALENTINE'S DAY MENU

PRIX FIXE | THREE-COURSE | \$58

### STARTERS

BEET SALAD *fresh beets, arugula, honey citrus dijon, chevre and pistachios* (GF)

or

SEASONAL SOUP *ask your server for tonight's option*

or

GAME TRIO *(for two) ostrich loaf, venison meat balls and lamb chops*

or

SHRIMP AGLIO E OLIO *sautéed shrimp, evoo, fresh garlic, red pepper flakes*

### ENTREES

CHATEAUBRIAND *(for two) beef tenderloin stuffed with a wild mushroom duxelles, flamed with brandy and finished with glace de viande and sweet cream butter* (GF)

or

SEARED SCALLOPS *pan seared, cranberry risotto, caramelized honey brown butter, winter vegetables*

or

SURF AND TURF *4 oz. petite filet mignon and maine lobster tail, brown butter with duchess potatoes* (GF)

or

NoLo CORDON BLEU *a twist on the classic lightly breaded and fried free range chicken stuffed with capicola and fontina served with mashed potato and sauce supreme*

or

STUFFED AVOCADO *fresh avocado stuffed with tri-color quinoa, lightly breaded and fried with beet puree, bean cake and corn salad*

### DESSERTS

BLACK FOREST CAKE *layers of cocoa sponge soaked with amarena juice, amarena and morelo cherries, chocolate mousse and dark chocolate shavings*

or

RASPBERRY CHARLOTTE *cocoa biscuit, raspberry foam*

or

SALTED CARAMEL AND PEAR LAYER CAKE *dacquoise biscuit, hazelnuts, caramel bavarian cream and williams pear cubes*

or

STRAWBERRY CHEESECAKE *parfait with chocolate* (GF)

*Available: Wednesday, February 14 – Sunday, February 18, 4pm-10pm*

*Menu Subject to Change*