

W E D N E S D A Y

# Date *A* Night

wine

*Cabernet Sauvignon*  
by Alias, 2018

or

*"Cape Bleue" Rosé*  
by Jean-Luc Colombo, 2018

## first course

Select one to share...

### *Calamari Fritti*

herb crusted-flash fried, basil-tomato sauce

### *Ceviche*

shellfish marinated in vodka and citrus-chablis

### *Escargot Chablisian*

citrus-chablin sauce, angel hair mushrooms, tomatoes

### *Stuffed Mushrooms*

spinach, prosciutto di parma, parmesan, béchamel

## second course

Select one each...

### *Grilled Atlantic Salmon*

topped with fresh tomato relish

### *Chicken Limone*

chardonnay-citrus sauce, capers

### *Farfalle Carbonara*

bow tie pasta, smoked ham, prosciutto di parma, scallions, parmesan-garlic cream sauce

### *Fettuccine Diablo*

marinated grilled breast of chicken, mushrooms, basil, spicy marinara

### *Tagliatelle Bolognese*

traditional style- pork loin, pancetta, tenderloin

## third course

Select one to share...

### *Crème Brûlée*

fresh seasonal berries

### *Tiramisu*

ladyfingers and mascarpone dusted with cocoa

### *Peanut Butter Chocolate Pie*

crunchy peanut butter and dark chocolate, on a sweet and salty crust, topped with chocolate ganache



Cocktail List

sip | enjoy | relax

♥ Vivienne



Wine List