

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 Chablisan

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

\$95 per couple

sip | enjoy | relax

♥ *Vivienne*



Cocktail List



Wine List