



LAURENZO'S



VALENTINE'S

THREE COURSE PRIX-FIXE MENU

1ST COURSE

LOVE CAPRESE SALAD: HOUSE-MADE HEART SHAPE MOZZARELLA MEDALLIONS WITH FRESH SLICE TOMATOES AND BASIL LEAVES FINISHED WITH EXTRA VIRGIN OLIVE OIL AND DRIZZLE BALSAMIC VINAIGRETTE.

2ND COURSE

SURF AND TURF: 100Z PRIME RIB-EYE GRILLED TOP WITH A PORT WINE SHIITAKE MUSHROOM SAUCE SERVED WITH WHIPPED POTATOES AND GARNISHED WITH GRILLED SHRIMP.

LOBSTER LINGUINE DIAVOLO LINGUINE PASTA TOSSED WITH CAPERS, BLACK AND GREEN OLIVES, MUSHROOMS FINISHED WITH SPICY MARINARA SAUCE WITH FRESH LOBSTER PIECES.

3RD COURSE

WHITE CHOCOLATE MOUSSE: HOUSE MADE WHITE CHOCOLATE MOUSSE WITH FRESH BERRIES.

WINE

JORDAN CHARDONNAY: RUSSIAN RIVER VALLEY, CA \$60 PER BOTTLE

JORDAN CABERNET SAUVIGNON: ALEXANDER VALLEY, CA \$95 PER BOTTLE

~~\$99.99~~ DINNER FOR TWO
FEBRUARY 14-16, 2020