

Valentine's Day Menu

BARBARESCO

RESTAURANT - BAR



APPETIZERS COMBO

CHICKEN FRIED OYSTER

Chicken fried oyster topped with mustard grain hollandaise sauce and served on a bed of thin lemon-scented tagliolini pasta

MACADAMIA SCALLOPS

Pan seared bacon wrapped scallop topped with mango chutney and macadamia



SOUP AND SALAD

SIENA SALAD

Mixed field greens with diced mango, apple, pecans, cashews and goat cheese, tossed with a creamy honey-yogurt dressing

CLAM CHOWDER

New England clam chowder garnished with neck clams



ENTRÉE (YOUR CHOICE)

ALASKAN HALIBUT

Herb crusted halibut topped with a creamy lemon sauce served on a bed of sautéed spinach

PICCOLO FILET

8 oz. Tenderloin filet broiled to perfection topped with Béarnaise sauce, served with mashed potatoes and sautéed vegetables

CHICKEN CASSEROLE

Half chicken roasted in a cast iron pot then steamed in its own juices with potatoes, garlic & rosemary

VEAL OSSO BUCCO

Veal Osso Bucco braised with rich Sangiovese wine sauce, served on a bed of creamy pepper and bacon Israeli cous cous



DESSERTS

STRAWBERRY CHEESECAKE

Strawberry cheesecake with Chambord chocolate mousse, garnished with traditional chocolate dipped strawberries

BUTTERSCOTCH CRÈME BRÛLÉE

Server with caramel corn and simple syrup whipped cream

PRICE \$55.00 PER PERSON