



VASO'S

Mediterranean Bistro

VALENTINE'S DAY MENU by VASO

Valentine's Day Four Course Menu \$75 Per Person

Appetizers (1st Course Choose One)

Smoked Salmon ~ Filet with Caviar Roasted Red Peppers Drizzled with Balsamic Dressing

Portobello Vouno ~ Portobello Mushroom layered with Roasted Red Peppers, Zucchini, & Greek Garlic Mash.

Paglia e Fieno ~ Homemade Spinach & Egg Pasta Pan Sautéed with Mushrooms & Ham in a Cream Sauce.

Soup or Salad (2nd Course Choose One)

Beet Walnut Salad ~ With Homemade Crumbled Blue Cheese in a Balsamic Dressing

Avgolemeno ~ Traditional Greek Chicken Lemon Egg Rice Soup.

Entrées (3rd Course Choose One)

Seafood Tristina Kabob ~ Lobster, Shrimps, Scallop, Onions & Tomatoes topped with a Lobster Bisque Served on a Bed of Rice.

Branzini ~ Mediterranean Sea Bass baked in the oven then Dressed with Olive Oil, Salt, Pepper & Fresh Lemon. It is a Whole Fish.

Lamb Kapama ~ Braised Lamb Shank Slow Cooked in Garlic & Plum Tomatoes, Served with Pasta Topped with the same Sauce the Lamb was Cooked in & Sprinkled with Feta Cheese

Filet Mignon ~ Topped with Portobello Mushrooms in a Brown Brandy Garlic Sauce.

Lobster Ravioli ~ Pan Sautéed in a Brandy Infused Lobster Bisque Cream Sauce with Jumbo Lump Crab Meat.

Chicken Terra Mara ~ Chicken Scaloppini Layered with Ham & Provolone Cheese, lightly dusted with Flour, lightly dipped in Egg then Pan Sautéed with Herbs in a Lemon Butter White Wine Sauce, Garnished with a Jumbo Shrimp & Mushroom

Desserts (Fourth Course Choose One)

Cannoli or Galtoboureko