

Valentine's Menu

\$72 per person plus tax & gratuity

First Course Choice of:

Diver Scallop & Jumbo Shrimp

Seared diver scallop and jumbo shrimp in an orange-ginger glaze

Duck & Brie Cake

Duck and brie cake served with asparagus in an apricot-Moscato sauce, topped with microgreens

Burrata "The Queen of Italian Cheese"

Creamy fresh Mozzarella served over organic baby kale, Kalamata olives and topped with yellow and red tomato bruschetta, drizzled with cold-pressed extra virgin olive oil

Oyster au Gratin

Oyster topped with Maine lobster meat au Gratin

Massimo's Chopped Salad

Spring mix, romaine, tomato, avocado, potato chips, cannellini beans, ricotta salata and assorted olives in a honey-orange-chipotle vinaigrette served in a cheese basket

Crab Meat-Roasted Tomato Cream Soup

with garlic focaccia croutons

Entre Choice of :

Black Grouper Bouillabaisse Linguine

Black grouper, mussels, clams and crab meat in a saffron broth with fresh tomatoes, served over linguine

Surf & Turf*

Seared 6 oz. prime cut filet mignons topped with two jumbo shrimp in a red wine coulis and brown butter sauce

Veal Massimo

Braised veal shank in a roasted vegetable mirepoix

Venison Loin*

New Zealand venison loin filled with dried cherries and foie gras in a Lingonberry-Shiraz sauce

Prime N.Y. Steak*

Pan seared prime 14 oz. New York steak in a honey-black pepper-Dijon mustard sauce

Dessert for two

Heart Shaped Raspberry-Chocolate Tart

Garnished with a white chocolate truffle shell filled with tropical fruit mousse

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Since all our dishes are prepared to order, our normal operation may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of all allergens.

Corkage Fees: (2 bottle maximum) \$25 750ml \$35 magnum