

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

VALENTINE'S DAY DINNER MENU

Thurs, Fri & Sun: a la Carte

4 Course Dining Experience \$75/p

(Appetizer, Soup or Salad, Main Course, Dessert & Glass of Champagne)

1st Appetizer (one App/2 ppl)

Mediterranean Sampler (Vegetarian)

Hummus, Baba Ganoush, Spicy Carrots, Mixed Olives, 2 Stuffed Grape Leaves, Cucumbers, Fresh Mozzarella, Toasted Pita Bread

(New) **Kennett Mushroom Flatbread**

Mixed Kennett Mushrooms, Asiago Cheese, Poached Egg, Finished with Black Truffle Oil

(New) **Cheese Board**

3 Different Imported Cheeses from the Old World, Dry Nuts, Local Honey, Dry Fruits and Crostini.

2nd Soup or Salad (Small Portions)

(New) **Apple & Fennel Soup:** Roasted Fuji Apple and Fresh Fennel Mixed with Root Vegetables, Finished w/ Toasted Almond

Butternut Squash Soup: Roasted Butternut Squash & Leeks, Fresh Herbs, Finished with Ext. V. Olive Oil

Caesar Salad: Romaine Lettuce, Croutons, Parmigiano Cheese, our Homemade Caesar Dressing

Beet & Almond Salad: Mixed Greens & Arugula, Sea Salt Roasted Beets, Almond, Goat Cheese, Lemon-Oil Vinaigrette

(New) **Mandarin Salad:** Mixed Greens, Arugula, Fresh Mandarin, Sliced Toasted Almond, Orange-Champagne Vinaigrette

3rd Main Course

(New) **Duck Breast**

Crispy Skin Duck Breast over Sweet Potatoes Puree, Pear Confit, Finished w/our Orange Glaze

(New) **Baked Crab Cake**

Our Special Homemade Jumbo Crab Cake, Corn Risotto, Tomato Confit, Fresh Fennel-Apple & Arugula Coleslaw

(Rice) **Paella** (Gluten Free)

Our Traditional Paella, Byrsa Bistro Style: Calamari, Clams, Mussels, Salmon, Shrimp, Olives, Beef Merguez, Chicken, Saffron Rice

Branzino Fish Filet (Gluten Free)

Mediterranean Sea Bass Pan Seared, Mixed Veggie Risotto, Fresh Fennel-Apple & Arugula Coleslaw, Light Lemon Sauce

Organic Chicken Tagine (Gluten Free)

Moroccan Style Roasted Chicken, Roasted Potatoes, Olives, Cinnamon Golden Raisins, Toasted Almonds

Braised Lamb Shank (Gluten Free)

Fork Tender Meat, Golden Raisins, Marinated Apricots, Roasted Potatoes, Toasted Almonds in a Light Demi-Glaze Sauce

(Pasta) **Lobster Ravioli & Shrimp**

Homemade Ravioli, Shrimp, Sage Herb, Fresh Baby Arugula in a Light Tomato Pink Sauce

(Pasta) **Cavatelli & Lamb**

Fresh Pasta, Boneless Lamb Meat, Goat Cheese, Fresh Arugula, Its own Demi-Glaze Sauce

(Pasta) **Gnocchi & Bolognese**

Homemade Gnocchi, Fresh Tomato Sauce, Prime Beef Ground, Finished with Parmigiano Cheese and Basil

(New) **The Chef's Vegetarian** (Vegan or Vegetarian & GF)

Sautéed Mixed Veggie Risotto, Cherry Tomato Confit, Fresh Fennel-Apple & Arugula Coleslaw

Desserts & Drinks

Tiramisu - Chocolate Mousse - Baklava - Crème Brulee

Reg. Coffee/Decaf - Espresso - Hot Moroccan Fresh Mint & Lemon Tea