

# BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

## VALENTINE'S DINNER MENU

Happy Valentine's Day

**4 Course Dining Experience \$75/p**

**(Appetizer, Soup or Salad, Main Course & Dessert)**

### 1<sup>st</sup> 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

#### **Crab Cakes**

Our Homemade Crab Cakes, Served over Greens, Topped with our Tartar Sauce

#### **Cheese Plate**

3 Different Imported Cheeses from the Old World, Dry Nuts, Fig Comfiture, Dry Fruits and Toasted Bread

### 2<sup>nd</sup> Soup or Salad (Small Portions)

(Vegetarian) **Cauliflower Soup:** Roasted Cauliflower, Root Vegetables, Topped with Toasted Almond, Ext. V. Olive Oil

(Vegetarian) **Butternut Squash Soup:** Roasted Butternut Squash & Leeks, Fresh Herbs, Topped with Fig Balsamic Reduction

**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

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

### 3<sup>rd</sup> Main Course

(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, over Pumpkin Risotto, Fresh Fennel & Arugula Coleslaw, Finished with 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

**Crispy Duck Breast** (Gluten Free)

Pan Seared Crispy Skin Duck Breast over Corn Risotto, Butternut Squash Puree, Finished with Our Chef's Orange Glaze

(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 Parmigian Cheese and Basil

**The Chef's New Vegetarian Dish** (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 - Moroccan Fresh Mint Tea