

Byrsa Bistro

WESTERN MEDITERRANEAN CUISINE

VALENTINE'S DAY MENU

THURSDAY THE 14TH ONLY:

\$75/PERSON 3 COURSE EXPERIENCE

3 Course Dining Experience \$75/p Plus one Glass of Champagne, Wine or Beer

1st Course

Mediterranean Petit Sampler (Vegetarian)

Hummus, Mixed Olives, Stuffed Grape Leaf, Cucumbers Toasted Pita

Kennett Mushrooms Flatbread

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

Caprese Burrata

Creamy Burrata Cheese Over Fresh Tomato Slices and Baby Arugula Drizzled with Homemade Basil Sauce

Kennett Mushroom Soup

Mix of Four Mushrooms, Finished with Croutons, Black Truffle Oil & Parsley

Beet & Almond Salad

Mix Greens, Arugula, Sea Salt Roasted Beets, Almond, Goat Cheese, Lemon-Oil Vinaigrette

Mandarin Salad

Mixed Greens & Arugula, Fresh Mandarins, Pumpkin Seeds, Blood Orange Cider Vinaigrette

2nd Course

Branzino Fish Filet (Gluten Free)

Mediterranean Sea Bass Pan Seared, over Mixed Veggies Tartar, Fresh Fennel & Arugula Coleslaw, Light Lemon Sauce

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

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

Organic Chicken Tagine (Gluten Free)

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

(Winter Dish) **Toulouse Cassoulet** (It Can Be Gluten Free)

A Slow-cooked Traditional French Country Dish Featuring Homemade Beef Meatballs, Short Ribs, Chicken, White Beans, Chickpeas & Vegetables Finished with Toasted Seasoned Bread Crumbs

(Pasta) **Seafood Fusilli** (Seafood only)

Shrimp, Chowder White Fish, Fresh Mussels, in our Homemade Red Tomato Sauce with Fresh Tarragon Herb

(Pasta) **Cavatelli & Lamb**

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

(Pasta) **Gnocchi & Bolognese**

Homemade Gnocchi, Fresh Tomato Sauce, Prime Beef Ground, Parmigian Cheese and Basil

The Chef's Vegetarian Dish (Vegan, Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Butternut Squash Puree, Fresh Fennel-Apple & Arugula Coleslaw

3rd Course

Chocolate Mousse – Espresso Crème Brulee – Regular Crème Brulee – Bread Pudding – Hazelnut Gelato

Drinks

Reg. Coffee/Decaf – Espresso – Moroccan Fresh Mint Tea