

# Moro's Table

## Valentine's Day

Thursday, February 14  
Three Course Tasting \$50

### First Course

#### PANZANELLA SALAD

baby mixed greens, roasted golden beet,  
goat cheese, marinated crouton and spice  
vinaigrette

#### RADICCHIO SALAD

house croutons, basil, dried apricot and fig  
balsamic

#### SPICY TUNA TEMPURA ROLL

spicy tuna, cucumber, napa cabbage slaw,  
wasabi aioli and sweet soy

#### BAKED OYSTERS

smoked bacon, parmesan and truffle

### Second Course

#### SEARED LOBSTER TAIL

tarragon risotto, roasted broccoli, puff  
pastry and sauce newburg

#### PAN SEARED SCALLOPS

caramelized cauliflower purée, garlic  
roasted potatoes, carrots and radicchio

#### BEEF TENDERLOIN

celery root mashed, roasted parsnips,  
broccoli, balsamic and tomato fondant with  
bordelaise

#### GRILLED LAMB CHOP

chimichurri, rice pilaf, brussels sprouts and  
tortilla slaw

### Dessert Course

#### CHOCOLATE AND CROISSANT BREAD PUDDING

vanilla anglaise, cinnamon and fresh berries

#### CRÈME BRÛLÉE

fresh berries

#### PAVLOVA

sweet whipped cream, citrus sauce and fresh berries