

MORO'S KITCHEN
MODERN ITALIAN

Valentine's Day Menu

3-course \$52 4-course \$58
choose one from each course

Antipasto

Belgian Endive with creamy gorgonzola, balsamic candied walnuts and crisp apples

Spinach Salad with sautéed pears, smoked pancetta vinaigrette, crumbled local goat cheese and candied pecans

Four Raw Oysters on the half shell with cocktail sauce and mignonette

Primo

Seafood Risotto with mussels, shrimp, calamari and jalapeno

House Made Pappardelle with African spiced Bolognese and fresh ricotta

Squash Ravioli with brown butter and spinach

Secondo

Grilled Lamb Rack Chops rubbed with mint, Italian parsley, chili flake, lemon and served with parmesan gratin and roasted carrots

Pan-Roasted Halibut with saffron, chardonnay, basil butter, sautéed baby arugula, spinach and fire roasted sweet red peppers

Balsamic Glazed Prime Angus Sirloin with roasted potatoes, roasted carrots and gorgonzola sauce

Sweet Ending

Warm Molten Chocolate Cake with house made mint stracciatella gelato

Warm House Made Donut with coffee gelato