

Davani's

Happy Valentine's Day



First Course Choices:

- ~ Sherry Lobster Bisque
- ~ Italian Chicken Gnocchi Soup
- ~ Fried Oysters – Hand breaded fresh oysters, served over arugula with cajun remoulade
- ~ Pan Seared Scallops – Served over arugula with grape tomatoes & topped with cilantro lime aioli
- ~ Tomato Burrata Salad – Fresh burrata cheese, over light bed of baby spinach, pesto heirloom tomato & drizzled with balsamic glaze
- ~ Kale Apple Salad – Baby kale mix with baby spinach, diced red apple, grape tomato, blue cheese crumble & balsamic dressing



Second Course Choices:

- ~ Truffle Lobster Ravioli – Jumbo stuffed ravioli, cooked in herb lobster cream sauce & topped with sliced black truffle mushroom
- ~ Parmesan Encrusted Salmon – Broiled faroe salmon topped with grated parmesan cheese & served over herb creamy risotto with grilled asparagus & tomato coulis
- ~ Creamy Marsala Wagyu Beef – Braised wagyu beef tenderloin with sautéed mushrooms, pappardelle pasta tossed in a creamy marsala sauce
- ~ Surf & Turf – Served with whipped mashed potatoes & grilled asparagus

Choices of Surf:

- ~ Two Pan Seared Scallops
- ~ Three Grilled Shrimp
- ~ One Crab Cake

Choices of Turf:

- ~ 9 oz Wagyu Ribeye
- ~ 6 oz Wagyu Beef Tenderloin
- ~ Pork Ribeye



Third Course Choices:

- ~ Red Velvet Cheesecake
- ~ Panna Cotta
- ~ Chocolate Tart

\$85 per person, plus tax and gratuity