

***DAVANI'S HAPPY VALENTINE'S DAY*** ♥

**1<sup>st</sup> Course Appetizer Choices:**

She Crab Soup  
Scampi Portabella Mushroom  
Mezzaluna Ravioli stuffed with Duck confit & mushroom spinach  
cream sauce

**2<sup>nd</sup> Course Salad Choices:**

Grilled Romaine with fresh mozzarella & pico salsa vinaigrette  
Bibb Lettuce with creamy parmesan dressing, tomatoes,  
cucumbers, artichoke hearts & pecorino shaves  
Apples & Berries Spring mix with Strawberry Champagne  
vinaigrette

**3<sup>rd</sup> Course Entrée Choices:**

Surf & Turf - 6 oz Certified Angus Beef Tenderloin with Red wine  
demi-glace & 6 oz Lobster Tail with Champagne Dijon sauce  
Veal Chop 14 oz al Limóné sauce  
Roasted Airline Chicken with herbed Cacciatore sauce  
Hot Smoked Salmon al Pomodoro sauce

*Entrées served with Mashed Potatoes or Risotto  
& Broccolini or Vegetable Medley*

**4<sup>th</sup> Course Dessert Choices:**

Chocolate Marquis  
Brûlée Cheesecake  
Tiramisu

***\$95.00 per person, plus tax & gratuity will be added***

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
may increase your risk of foodborne illnesses. Please let your server know of any allergies.*