

MAMBO ITALIANO

Valentines Day

Prix Fixe Dinner Menu

3 Courses • \$95 per person



TOAST: GLASS OF SPARKLING ROSE

Appetizer

Garlic Cheese

Italian wood fired bread, fresh garlic, mozzarella, Romano, marinara

First Course Choice of

Lobster Bisque

creamy luscious with smooth bisque with chopped lobster meat

Roasted Beet and Orange

wild arugula, mixed greens, walnut, goat cheese, apple, blood orange, beet, blood orange vinaigrette

Second Course Choice of

Center Cut Filet Mignon Oscar

12 oz Filet Mignon, three Asparagus spears, topped with lump crabmeat, hollandaise sauce

CharGrilled Atlantic Salmon

Chargrilled Salmon, mashed potatoes, lemon butter sauce, fresh asparagus

Lobster Fettucine

fettuccine, asparagus, fresh tomatoes, lobster cream sauce, topped with fresh lump lobster meat

Lamb Chops

New Zealand Chargrilled Lamb Chops, broccoli rabe, Italian parmesan risotto, balsamic glaze

Dessert Choice of

Strawberry Cheesecake

Ny style cheesecake light and creamy with fresh strawberries

Housemade Tiramisu

A mambo all time favorite....light homemade Italian cookies soaked in brandy espresso layered between creamy mascarpone cream topped with generous cocoa powder

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

VALENTINES LOVE COCKTAILS

Rose Aprerol Spritz

La Marca sparkling rose, grapefruit juice, aperol, agave, grapefruit garnish

Love Bug

Titos Handmade Vodka, cranberry juice, splash grenadine, coupe glass, red sugar sprinkles

Love Berry Moscow Mule

Hanson vodka, ginger beer, fresh lime, strawberries, heart candies

STRAWBERRY BELLINI

La Marca Rose, strawberry puree, strawberry garnish, coupe glass

Old Fashion Love

Whistlepig Rye, pomegranate liqueur, agave, bitters