

LBV Steak & Pasta Menu

Wine Dinner January 2019

Appetizer

Grilled flatbread topped with prosciutto, burrata mozzarella, arugula and balsamic glaze.

Seafood course

Pan seared scallops with a butternut squash puree and micro greens.

Salad

Grilled endive and frisee salad dressed with a citrus vinaigrette, topped with panzanella croutons, red onions and a poached quail egg.

Entrée

Surf and Turf

Bone in fillet and lobster thermidor accompanied with creamy risotto and spaghetti squash.

Dessert

Dark chocolate pot de crème garnished with dark cherries and whipped cream.