

# COLISEUM

POOL & GRILL

wednesday, february 14, 2024 | 5:00 – 9:30 p.m.

## FIRST COURSE

choose one

### pear & gorgonzola napoleon

pear mousse, phyllo, gorgonzola dolce, pecans, pomegranate balsamic glaze

- or -

### hamachi crudo

yuzu tapioca, jalapeno, black sesame paste, basil, strawberry sauce

- or -

### lobster ragout

leek bread pudding, haricots vert, celery root puree, morel cream

*prosecco, luca paretti, doc, it*

## SECOND COURSE

choose one

### ricotta cavatelli

burrata, calabrian chili, peas, mushrooms, saffron cream, parmesan

- or -

### branzino

fennel gratin, haricots vert, herb salad, caviar beurre blanc

- or -

### filet mignon\*

miso-whisky glaze, edamame puree, asparagus, crab, togarashi bearnaise

*nino negri sfursat della valtellina, nebbiolo, docg, it*

## DESSERT

choose one

### red velvet

cheesecake, cocoa crumb, blackberry merlot

- or -

### cupid's kiss

milk chocolate, pink peppercorn, passionfruit curd

*chateau laribotte, sauternes, fr*

**\$125<sup>++</sup> per person | wine pairing +\$45<sup>++</sup> per person**

Pricing excludes additional alcohol, tax & service charge. 20% gratuity will be added to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.