

# \$35 PRIX FIXE MENU

Includes one option from each food category below

★ Available March 30th - April 12th ★

*Pair with a Seasonal Cocktail:*

Espresso Martini

Peach Old Fashioned

Blood Orange Paloma

Lavender 75

## — Starters —

### **Roasted Cauliflower**

Roasted cauliflower tossed with smoked paprika and olive oil, with grated parmesan cheese. Served with a side of Chipotle Aioli.

### **Bacon Stuffed Mushrooms**

Baked mushroom caps filled with a mix of crumbled bacon, cream cheese, parsley, garlic, and parmesan cheese.

### **Spring Salad**

Mixed greens tossed in our balsamic dressing with sliced strawberries, mandarin oranges, candied walnuts and crumbled goat cheese. Drizzled with balsamic reduction.

## — Entrees —

### **Spicy Prawn Pasta**

Spaghetti pasta with prawns sautéed with our housemade spice blend, white wine, cream and garlic butter, garnished with basil and parmesan cheese.

### **Porcini Mushroom Ravioli**

Ravioli filled with ricotta and a variety of sautéed mushrooms, tossed in a savory cream sauce with a mixture of primavera vegetables, topped with parmesan cheese.

### **Texas Ranger Pizza**

Mozzarella cheese topped with sliced chicken, red onions and Mama Lil's peppers, drizzled with BBQ sauce and garnished with parmesan cheese and parsley.

## — Desserts —

### **Limoncello Flute**

Refreshing and tart lemon gelato made with lemons from Sicily, swirled together with a Limoncello sauce.

### **Red Velvet Cake**

Bright red velvet cake layers spread with chocolate truffle & cream cheese icing. Topped with mini chocolate chips, chocolate ganache drizzle, and sprinkles.