



Hotel Fiesole VALENTINE'S DAY

appetizers

Oysters on the Half Shell 18

Oysters, pink mignonette, cocktail sauce

Seared Lamb Lollipops 24

Cherry gastrique chutney, shaved dark chocolate, roasted pistachio

Shrimp Cocktail 24

Traditional house cocktail sauce

Italian Artisan Cheese & Charcuterie

Board 29

Chefs' selection of cheeses and meats, olives, sun-dried cherry tomatoes, seasonal fruits & nuts, honeycomb, assortment of crackers

Warm Burrata & Figs 20

Burrata, peppery arugula, cracked black pepper, assorted crackers

Fried Eggplant & Tomato Tartare 18

Breaded eggplant, basil foam, tomato tartare, fresh aromatics

soup

French Onion 12

Rich onion broth, crostini, Swiss cheese

Creamy Potato Leek 14

Potatoes, crispy leeks

salad

Classic Caesar 17

Crisp romaine lettuce, fresh lemon, croutons, shaved parmesan, house Caesar dressing

Spinach Berry 18

Baby spinach, red onion, toasted walnuts, mixed berries, aged balsamic, feta cheese

pasta

Creamy Shrimp Scampi 38

Jumbo shrimp, gentle aromatics, fresh lemon scampi cream sauce, angel hair pasta, fresh herbs

Herb Ricotta & Shrimp Duet Ravioli 42

House rolled shrimp, herb ricotta stuffed ravioli, lobster claw, vodka crème, Parmesan cheese

Potato Gnocchi 29

Roasted butternut squash, fresh sage, Romano cheese, truffle cream

Lady & the Tramp Meatball 33

House made meatball, slow simmered marinara, bucatini, aged Parmesan

Enhancements:

Shaved Black Truffle 12

Chicken Breast 10

Salmon 13

Jumbo Shrimp 15

entrée

Braised Short Rib 45

Red wine braised short rib, pomme purée, haricot verts, citrus gremolata

Tomahawk Pork Chop 52

Herb roasted fingerling potatoes, Italian sausage velouté, crispy sage

Surf & Turf 68

Herb crusted beef tenderloin, lobster tail, potato mousseline, asparagus

Crispy Branzino 35

Whole butterfly branzino, saffron risotto, blistered tomatoes, fresh herbs

Stuffed Lobster Tail 75

Lobster tail stuffed with shrimp, scallop, and crab stuffing, drawn butter, warm French baguette

dessert

Chocolate Covered Strawberries 16

Fresh strawberries hand dipped in dark and white chocolate

Strawberry Chocolate Napoleon 16

Crisp puff pastry layers, strawberry compote, silky chocolate mousse

Molten Chocolate Heart Cake 16

Warm chocolate cake, raspberry coulis, vanilla crème anglaise

Executive Chef Rashaad Clinkscales & Team