



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

entrees

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

