

CAPRICCIO® GRILL

ITALIAN STEAKHOUSESM

VALENTINES MENU

5PM - 10PM

\$70++ PER PERSON | MEAL INCLUDES COMPLEMENTARY ROSE
A LA CARTE MENU AVAILABLE IN ADDITION TO THIS PRIX FIXE

FIRST COURSE

CHOICE OF

SHRIMP CIOPPINO

BRAISED ROCK SHRIMP, JUMBO SHRIMP, FENNEL,
PEARL ONIONS IN TOMATO BROTH, FOCACCIA CROSTINI

OR

ARUGULA AND SPINACH SALAD

ARUGULA, SPINACH, HEIRLOOM TOMATOES, POACHED PEAR
TRUFFLE FLAVORED GOAT CHEESE, CARAMELIZED HAZELNUTS, ITALIAN HERB DRESSING

ENTRÉE

CHOICE OF

FILET MIGNON AND SHORT RIB EN CROÛTE

BRAISED SHORT RIB, FILET OF BEEF IN PUFF PASTRY, PORCINI MUSHROOM,
GNOCCHI ROMANA, ROASTED GARLIC MASHED POTATOES,
ASPARAGUS, CHIANTI-SHORT RIB REDUCTION

OR

SEA SCALLOPS AND LOBSTER

LIMONCELLO RISOTTO WITH CORN, KALE,
SUNDRIED TOMATOES, CAPARZO SANGIOVESE BEURRE ROUGE

DESSERT COURSE

DESIGNED FOR TWO TO SHARE

VANILLA SCENTED CHOCOLATE BRÛLÉE RASPBERRY THYME TART

PASSION FRUIT BAVARIAN, HAND DIPPED STRAWBERRIES

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk
of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.
Parties of eight or more will have a 20% service charge.