

# CESCO OSTERIA

## VALENTINES DAY 2019

### Chef Tasting 3-course menu

\$70 per person

(beverages, tax and gratuity not included)

### ANTIPASTI - SALADS

Chesapeake Bay blue crab bisque

Organic mixed green salad with tomatoes and sweet onion tossed  
with balsamic vinaigrette dressing

Warm seafood salad: shrimp, scallops, calamari and  
baby octopus served over romaine lettuce

Blue Point oysters Rockefeller

Homemade buffalo mozzarella with tomatoes and basil

Tower of lightly seasoned jumbo lump crabmeat, avocado,  
tomato and basil

Lemon zest risotto with shrimp and porcini mushroom sauce

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### PIATTI PRINCIPALI – MAIN COURSE

Homemade egg fettuccine pasta with wild boar sauce

Garganelli pasta with lobster and cherry tomato sauce

Linguine alla pescatora in a tomato and white wine sauce

Pan seared sesame-crusting tuna served with grilled pineapple,  
sautéed spinach and sweet and sour sauce

Grilled halibut served with lobster mashed potatoes, seasonal  
vegetables and salmoniglio sauce

Sauteed branzino fillet with asparagus wrapped in prosciutto  
served with rosemary potatoes and lemon caviar sauce

Sauteed rack of lamb with gingered sweet potatoes and  
vegetables finished with fig and red wine sauce

Grilled veal chop with potato duchesse and seasonal vegetables

Seared beef filet mignon in a truffle mushroom sauce served with  
grilled asparagus and potato cake

### DOLCE

Shared dessert plate with a melting chocolate tower soufflé and  
red-wine poached pear