



VALENTINE'S DAY DINNER



FEBRUARY

10, 11, 12, 13, 14, 15, 16, 17

RESERVE TODAY!

(302) 738-5811



CAFFEGELATO.NET



RECEPTION

Meyer-Lemon Gelée with Caviar and Crème Fraiche

APPETIZER

Oyster Rockefeller with Vermouth Aioli

WINE (PER COUPLE)

2 Glasses of Sterling Vineyards Sparkling
Full Bottle Sterling Vintners Collection Chardonnay
or
Full Bottle Sterling Vintners Collection Cabernet

SALAD

Baby Arugula with Duck Confit, sun dried cherries,
toasted hazelnuts, sliced strawberries, shaved shallots,
braised fennel and Champagne vinaigrette

SMALL PLATE

Pan-Seared Day-Boat Scallops over lobster risotto
with basil oil drizzle and blood-orange foam

INTERMEZZO

Pink Grapefruit-Prosecco Sorbetto

ENTRÉE

Mustard and Tarragon Roasted Filet Mignon or
Butter Roasted Lobster Tail with chevre pomme purée,
lemon-tarragon roasted asparagus,
lobster cognac sauce and crispy leeks

DESSERT

Salted Caramel Gelato with Salted Caramel Brownies,
White Chocolate Macadamia Nut Biscotti,
Dark Chocolate Mousse, Chocolate-Hazelnut Covered Strawberries

\$69 per person
add \$10 for special booth seating
add \$19 for dozen red roses
includes wine and champagne, gratuity not included