



Toscanos Italian Grill Presents

# Seafood Dinner

Wednesday, May 20<sup>th</sup> 6-9pm \$165 per person (includes tax & gratuity)

**1<sup>st</sup> Course** - Raw Oyster on a half shell

**2<sup>nd</sup> Course** - Cioppino with Mussels, Clams, Prawns, Halibut and Char-Grilled Focaccia

**3<sup>rd</sup> Course** - Dungeness Crab & Cold Pea Soup

**4<sup>th</sup> Course** - Seared Wild Sea Scallop with Celeriac Puree, Prosciutto Crumble, Squid Ink Tobiko, Chive Oil & Fennel Slaw

**5<sup>th</sup> Course** - Pan Roasted Halibut with Asparagus, Shaved Radish, Preserved Lemon Fluid Gel and Italian Salsa Verde

**6<sup>th</sup> Course** - Lemon Mousse Trifle

*Complimentary Bubbles: Sparkling Rose or Sparkling White Grape (NA)*

*(Take Home: Cookies & A Thank You note)*

## Optional Wine Pairings (\$46 additional for 3-4oz pours)

**\*Course 2:** Sassoregale Vermentino - Elegant & crisp bouquet dominated by citrus with hints of Mediterranean herbs

**\*Course 4:** Vionta Rias Baixas Albarino - Creamy with hints of lime, grapefruit, green apple and saline minerality

**\*Course 5:** Rombauer Sauvignon Blanc - Bursting with a lively flavors of pink grapefruit, lime and honeyed apricot with a warm note of vanilla on the finish