

VALENTINE'S DAY MENU



SALAD

(1st Course Choice of One)

STRAWBERRY& GORGONZOLA SALAD

Candied walnuts over organic mix green lettuce with raspberry vinaigrette

ASIAN CAESAR

Romaine lettuce, sprinkled with shaved parmesan cheese and bits of fried wonton with a house Caesar dressing

STARTER

(2nd Course)

TOMATO CAPRESE WITH A TRUFFLE BALSAMIC GLAZE

APPETIZERS

(3rd Course Choice of One)

MAINE LOBSTER RAVIOLI

Lobster claws served in a saffron cream sauce

WILD MUSHROOM RAVIOLI

Blend of porcini, portobello and shiitake in a truffle garlic sauce

ENTRÉES

(4th Course Choice of One)

SURF & TURF

Bistro filet (petite beef tenderloin) and U-15 shrimp stuffed with fresh crab meat served in a garlic and lemon butter; accompanied with wasabi Mashed potatoes, asparagus and carrots

RACK OF LAMB

Garlic and rosemary crusted rack of lamb served over wasabi mashed potatoes, asparagus and carrots

CITRUS GLAZED SALMON

Grilled salmon filet finished with a citrus glaze over a bed of rice topped with pineapple and mango salsa

CHICKEN MILANESE

Panko crusted chicken breast with heirloom tomato salsa and truffle glaze over spaghetti and house made tomato sauce

DESERTS

(5th Course Choice of One)

CHOCOLATE CAKE

With a scoop of vanilla or strawberry ice cream

CHEESECAKE

With raspberry sauce



Reservations call 516.338.7777 www.vianahotelandspa.com 3998 Brush Hollow Road, Westbury, NY 11590