



Restaurant & Wine Bar

Happy Valentine's Day!

Three-Course Prix Fixe Menu - \$50 Per Person

Course I

(Choose One)

Insalata Mista – field greens, Roma tomatoes, Tuscan croutons, balsamic vinaigrette (add gorgonzola cheese – 2)

Caesar Salad – shaved grana padano cheese and Tuscan croutons (add anchovies – 2)

Orange-Blossom Salad – beets, baby arugula, gorgonzola, candied walnuts, orange-blossom vinaigrette – GF

Pan de Higo – homemade fig cake, Manchego cheese, Serrano ham, almonds, fresh orange slices – GF

Jerusalem Falafel –with feta-dill sauce and amba

Kibbeh – Lebanese meatballs with bulghar wheat, and pine nuts, served with feta-dill sauce

Gigande Bean Salad – Greek broad beans, tomato, onion, cucumber, basil, manouri cheese, red-wine vinaigrette – GF

Tomato-Dill Soup – GF

Crab Bisque - garnished with lump crabmeat and drizzled with Amontillado sherry – GF

(OR – For Sharing – Choose One per 2 people)

Calamari a la Plancha – (*NOT breaded and fried*), served sizzling with olive oil, garlic, scallions, and lemon – GF

Rum-Cured Salmon – house-cured Atlantic salmon, capers, onions, diced egg, remoulade, and melba toast

Fresh Prince Edward Island Mussels – either “a la crème,” in a white-wine, basil, and garlic- cream broth, or “posillipo,”

in a spicy tomato seafood broth (*add Pommes Frites with Aioli – 3.95*) GF

Hummus bi Tahini – with grilled pita bread and marinated Greek olives

Gambas al Ajillo – large wild Atlantic white shrimp, sizzled in EVOO, white wine, garlic, herbs, and fresh lemon – GF

Beignet de Crabe – six-ounce lump crabcake, sliced avocado, orange wedges, and Lily's fresh aioli (\$5 surcharge)

American Bowfin Caviar – served with garnishes and melba toast (\$5 surcharge)

Course II

(Choose One)

Pinchitos – our signature dish - lamb tenderloin rubbed with a special blend of Spanish spices, chargrilled, with sautéed white sweet potatoes (when available) and fresh green beans, topped with a picante salsa verde and Manchego cheese – GF

Risotto con Cappesante e Asparago – fresh jumbo diver scallops, pan-seared, served atop a saffron-carnaroli risotto with fresh asparagus, garnished with Asiago cheese – GF

Charbroiled Salmon Steak – served with lemon-garlic mashed potatoes and mango-sour cherry salsa

Ravioli di Zucca – pasta filled with a roasted butternut-squash stuffing and tossed in a sage brown-butter sauce, garnished with Pecorino Romano cheese

Ornithenia Souvlakia – boneless chicken breast marinated in wine vinegar and Greek herbs, chargrilled with mushrooms, bell peppers, and onions, served with pan-roasted potatoes and Valbreso sheep's-milk feta – GF

Petto di Pollo alla Parmigiana – hand-breaded breast of chicken, baked to order in a savory tomato sauce with capellini pasta, melted fontal, Grana Padano, and pecorino Romano cheeses

Stuffed Pan-Seared Filet Mignon – filled with mushrooms, herbs, toasted pignolas, and Gorgonzola cheese, drizzled with an Amontillado sherry sauce, served with lemon-garlic mashed potatoes and mushroom pisto (\$5 surcharge) GF

Meat and Potatoes – Black Angus ribeye, hand-cut and nicely trimmed, chargrilled, lemon-garlic mashed potatoes and sautéed green beans (herbed butter upon request; \$5 surcharge) GF

Ravioli – stuffed with Maine lobster meat, tossed in a light saffron-cream sauce and garnished with lobster claw and knuckle meat (\$5 surcharge)

Boneless Beef Short Ribs - Certified Angus, braised in a crimini-mushroom red wine sauce, served with potato gnocchi sprinkled with pecorino-Romano (\$5 surcharge)

~~~~ See Reverse for Course III ~~~~

Course III

(Choose One)

Homemade Tiramisu

Italian savoiardi ladyfingers dipped in Lavazza espresso, layered with fresh imported mascarpone cream and sweet Ghirardelli cocoa

Torta Ciocolatta

Bittersweet chocolate is combined with toasted hazelnuts to create a light but intensely rich flourless cake, served warm, garnished with fresh whipped cream (gluten-free) - (add a scoop of vanilla-bean ice cream –1.95)

Lemon-Sponge Custard (A Lily signature)

Fresh lemon custard and light lemon-sponge cake, served warm and topped with fresh whipped cream and raspberry sauce

Dark Chocolate Fudge Cake

Dense and intense, served warm and garnished with whipped fresh cream
(add a scoop of vanilla-bean ice cream –1.95)

Coconut Cream Pie

With toasted coconut and fresh whipped cream

Vanilla-Bean Ice Cream

Add chocolate fudge or caramel-bourbon sauce - 1.95

(add Godiva liqueur or Bailey's – 5)

Homemade Bread Pudding

Made with raisins and cinnamon, served warm with a scoop of vanilla bean ice cream and drizzled with caramel-bourbon sauce

Carrot Cake

Made with raisins and walnuts, cream cheese icing

Sorbet, Ice Cream, or Gelato du Jour

Ask your Server for today's flavor

Spanish Pairing

Valdeon Cheese with Rich Cream Sherry

Italian Pairing

Quadrello Cheese with Tuaca – Citrus/Vanilla Liqueur

Greek Pairing

Manouri Cheese with Mavrodaphne Sweet Dessert Wine

French Pairing

Camembert Cheese with Champagne

From the Barista

Espresso – Single 3, Double 5

Caffé Americano – 5

Cappuccino – 4

Caffé Latte – 5

Caffé Mocha – 6

Signature Coffees – with Whipped Cream and Gaufrette

Monastery Coffee – with Fratello Hazelnut Liqueur – 8

Parisian Coffee – with brandy and Gran Marnier – 8

Caffé Romana – with Sambuca – 8

20% Gratuity May Be Added to Your Check Tonight

GF - All dishes with this designation are prepared gluten-free. Please always advise your server if you need a celiac dish. Most other dishes can be made gluten-free – just ask your server!