



02/14/26

Valentine's Day

curated prix fixe dining experience

COURSE 1:

SEA SCALLOP SABAYON

pan seared scallop, asparagus, roasted garlic sabayon, salmon roe, crispy garlic, dill

COURSE 2:

FENNEL HERB SALAD

grapefruit supremes, granny smith apples, shaved fennel, mint dill, slivered almonds, feta cheese

COURSE 3:

select one

TRUFFLE MUSHROOM RISOTTO

mushroom risotto, black winter truffles

PAN SEARED DUCK

pan seared duck, fig demi, truffle potato puree, roasted vegetables

SURF & TURF

10oz filet mignon, snow crab, lobster cream sauce, roasted marble potatoes, broccolini, carrots

COURSE 4:

BERRY IN LOVE CAKE

cinnamon sponge cake, strawberry jelly, chocolate gelato, chocolate shell



MASSIMO RISTORANTE

some entrées may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase your risk of foodborne illness. not all ingredients are listed. inform your server of any allergies. | 20% gratuity for parties of 6 or more | \$25 corkage fee per 750 ml | \$5 split plate charge. subscribe at massimoristorante.com for daily specials and updates.