

COSTA GRILL VALENTINE'S DAY MENU

COURSE ONE

SALAD OF FLORIDA SHRIMP WITH FENNEL, CURED GRAPEFRUIT, NICOISE BLACK OLIVES, MICRO GREENS AND PRESERVED LEMON VINAIGRETTE

COURSE TWO

PAN ROASTED SNAPPER WITH HERBED PEARLED COUSCOUS, MUSSELS AND TOMATO SAFFRON BROTH

COURSE THREE

MACADAMIA CRUSTED LAMB RACK WITH ROASTED ARTICHOKES AND POTATO GOAT CHEESE SOUFFLÉ.

COURSE FOUR

CHOCOLATE PASSION

A HEART SHAPED LUSCIOUS MELT IN YOUR MOUTH, BITTERSWEET CHOCOLATE CAKE, FINISHED WITH SILKY GANACHE. TOPPED WITH CHOCOLATE CURLS AND DUSTED WITH PREMIUM COCOA POWDER.

\$110 PER PERSON EXCLUDING BEVERAGES, TAX AND GRATUITY
AVAILABLE SATURDAY, FEBRUARY 12TH, SUNDAY, FEBRUARY 13TH
& MONDAY, FEBRUARY 14TH
DINNER SEATING AT 7PM AND 9PM