

# CAPRICCIO® GRILL

ITALIAN STEAKHOUSE<sup>SM</sup>

VALENTINE'S DAY | FEBRUARY 14-15, 2020

5PM - 10PM

\$75 PER PERSON

## FIRST COURSE

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### POTATO CREAM SOUP

CRISPY SKINS, CANDIED BACON, CHIVES

OR

### SEARED SCALLOP

SCALLOP, TRUFFLED HONEY, CRISP PANCETTA

## ENTRÉE

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SELECT ONE

### FILET MIGNON

ESPRESSO BUTTER EMULSION, CELERY ROOT PURÉE,  
BRUSSELS SPROUTS, MALBEC REDUCTION

### CRAB CAPELLINI

JUMBO LUMP SPICY CRAB, GARLIC, PARSLEY, WHITE WINE,  
BUTTER, WHITE TRUFFLE OIL

### SEARED CHICKEN

CAULIFLOWER DUO, ROASTED TOMATO PROVENCAL,  
SAFFRON AIOLI, BEURRE ROUGE

## THIRD COURSE

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### DESSERT FOR TWO TO SHARE

*"TO SHARE WITH YOUR SWEETHEART"*

PASSION FRUIT WHITE CHOCOLATE OPERA, COCONUT BRÛLÉE  
RASPBERRY CHOCOLATE TART, HIS AND HERS DIPPED STRAWBERRIES

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm  
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.

Parties of eight or more will have a 20% service charge.



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Day*