

# mazi

NEW AMERICAN CUISINE

**Valentine's Day**  
**\$90**

## **Bread and Tapenade**

served with black olive tapenade and roasted red pepper and feta tapenade



**First Course**  
(choice of)

## **Crab and Lobster Bisque**

jumbo lump crabmeat, tarragon and chives

## **Mixed Greens & Apple Salad**

mixed greens, arugula, green apple, pinenuts, goat cheese, cranberries, topped with pomegranate syrup



**Second Course**  
(choice of)

## **Shrimp Tempura**

house-made tempura, sweet chili sauce

## **Crispy Brussels Sprouts**

sautéed pancetta, malt vinegar aioli

## **Halloumi Cheese Bruschetta**

grilled halloumi, tomatoes, fresh organic basil, balsamic vinegar



**Third Course**  
(choice of)

## **Seafood Pasta**

shrimp, mussels, scallops, white wine sauce

## **Pappardelle with Mushrooms**

shallots, cremini mushrooms, light cream sauce, black truffle oil

## **Sea Bass**

pan roasted, glazed baby carrots, basmati pilaf

## **Lamb Chops**

grilled, roasted potatoes, glazed baby carrots



**Dessert**  
(choice of)

**Salted caramel cheesecake**  
**Chocolate lava cake**