

Saturday, February 14  
Seatings between 5:00pm and 10:45pm  
Four courses chef's menu  
\$75/person plus tax and gratuity

### first course

**Seafood Chowder** petite lobster tail, irish bacon

– or –

**Smoked Salmon and Frisee Salad** fennel, orange segments,  
citrus vinaigrette

### second course

**Broiled Oysters** mignonette butter, herbed bread crumb crust

– or –

**Baked Brie en Croute** hazelnuts, granny smith apples, vanilla  
reduction

### third course

**Poached Branzino Filet** bacon, peas and pearls

– or –

**Lobster and Shrimp Ravioli** champagne butter sauce,  
tomato-basil relish

– or –

**Seared Beef Medallions** roasted garlic mash, asparagus,  
black truffle béarnaise

### fourth course

**Red Velvet Cake** passion fruit mousse

– or –

**Strawberry Trifle** champagne sabayon

– or –

**Chocolate Waffles** peppermint ice cream, vanilla crème anglaise

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