



## **Isabella's**

### **\$45 Fixed Prix**

Complimentary glass of sparkling champagne/wine

#### **STARTER (choose one)**

##### **Seared Ahi Tuna**

Crusted with black and white sesame seeds, grilled rare served with wasabi, ginger and soy sauce

##### **Cauliflower White Truffle "Martini" Soup**

Butter poached cauliflower puree w/ cream & seasoning topped w/ white truffle oil & served up in a martini glass

##### **Pear, Gorgonzola and Candied Walnuts Greens**

Sliced pear, candied walnuts and gorgonzola cheese over baby greens in a Balsamic vinaigrette

#### **ENTRÉE (Choose One)**

##### **Steak & Lobster**

Petit Filet Mignon & (4oz) Australian Lobster Tails on white truffle mashed potatoes asparagus topped with butter, caper Chardonnay sauce

##### **Cioppino (fisherman's stew)**

A true delight! Crab, prawns, clams mussels, fish & linguini simmered in a rich marinara

##### **Osso Buco**

Colorado lamb shank braised in fresh crushed tomatoes, red wine & seasonings served on parmesan risotto

##### **Dungeness Crab**

Garlic Butter Roasted served with fresh basil pasta

#### **DESSERT SAMPLER**

Tiramisu, Crème Brule & Cheesecake

*Price does not include tax or gratuity. Beverages not included.  
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