THE HACIENDA

— A Classic 1927 Florida Hotel —

NEW PORT RICHEY

First Course

¤ **Caprese Skewers**
Cherry Tomatoes, Fresh Mozzarella Balls, and Sweet Basil
With a Balsamic Drizzle

Second Course

Choice of

Italian Wedding Soup

¤ **Baby Spinach and Arugula Salad**
With Pomegranate, Roasted Fennel, Pistachios, Prosciutto
and Goat Cheese with a Raspberry Vinaigrette

Entree Course

Choice of

Green Herb Thread Pasta
With Roasted Cherry Tomatoes, Drunken Cherries and a Pistachio Encrusted Petite Tender

¤ **Cornish Game Hen**
Braised, served with Prosciutto, Bleu Cheese, Stone Fruit, Drizzled with a Pomegranate Glaze
and an Acorn Squash Puree

¤ **Classic Prime Rib of Beef**
Seasoned and Cooked Slowly, served with a Twice Baked Potato and Broccolini with Bacon Au Jus

¤ **Seared Scallops**
With Black Olive Paint, Preserved Lemons, Fennel, Classic Risotto and Arugula

¤ **Beet Ravioli**
Cashew Ricotta, Pistachio–Arugula Pesto, Pear–Lime Sauce, and Arugula Salad

Dessert Course

Choice of

Profiteroles
Crème de Menthe Parfait with Chocolate Chips

Sinful Chocolate Cake
And Drunken Cherries

The Hacienda's Valentine Menu

¤ Indicates Gluten Free $69.00 Plus Tax and 20% Service Charge 727-845-5621 for Reservations

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.