



Vic & Angelos's Delray team is entirely dedicated to providing our guests with the very finest quality of Italian-American cuisine, accompanied with exceptional service and genuine hospitality. Recently changing ownership, our number one goal is to share our vision of a premium class restaurant and serve amazing food with excellent service. This Savor the Ave, we are excited to showcase Chef Mimo D'Amore's love, passion and skill for cooking. It's going to be an amazing night so save the date and join us at our table.

290 E. Atlantic Ave. | 561/278-9570 | vicandangelos.com

Welcome Cocktail by redemption bourbon

HORS D'OEUVRES

Seared Scallops D'Amore

Cauliflower Puree, Caramel Fennel, Truffle Caviar, Smoked Olive Oil Paired with Amelia Brut Rose, Crémant De Bordeaux, France

ANTIPASTI

Duck Confit Tortelloni

Roasted Duck, Orange Zest, Foie Gras, Demi-Glace, Dry Fig, Sage Paired with Talbott Kali Hart, Pinot Noir, Monterey, California

ENTRÉE

Chilean Seabass

Truffle Mousse, Crispy Chicory, Citrus Reduction Paired with Whitehaven, Sauvignon Blanc, Marlborough, New Zealand

OR

Buffalo Filet 'Mignon'

Quinoa Parmigiano, Crunch Candied Walnuts, Dijon Mustard Paired with Da Vinci, Chianti, Tuscany, Italy

DOLCE

Chocolate Rose Tiramisu

Rose Flower Tiramisu, Coffee & Coconut Reduction, Mixed Berries House Made Limoncello

\$130 per guest plus tax and gratuity