



# VALENTINE'S DAY

OSTRICHE *1/2 dozen beausoleil oysters served with variations of granita* 21  
CAVIALE *1 oz of white sturgeon caviar, traditional garnishes, brioche crostini* 80

\$80 3-COURSE PRIX FIXE | \$120 WITH WINE PAIRING

## APPETIZERS

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CRUDO *sushi-grade tuna, anchovy crema, kalamata olives, pickled butternut squash, lemon oil*

PERA *mulled wine-poached pears, butter lettuce, candied walnuts, fourme d'ambert, honey vinaigrette*

CARPACCIO *dry-aged beef, baby watercress, 62 degree egg, crispy capers, parmesan, lemon*

FRITTO MISTO *crispy calamari, head-on shrimp, market fish, kale chips, spicy lemon aioli*

ARAGOSTA *butter-poached lobster, bearnaise sauce, pickled mushrooms, tarragon* \$12 supp

MALLOREDDUS *saffron cavatelli pasta, manila clams, sausage, parsley relish, chili*

GARGANELI *pasta quills, 18 month-aged prosciutto, cream, roasted mushrooms, truffle butter*

TAGLIATELLE *hand-cut pasta ribbons, traditional bolognese sauce, whipped orange-scented ricotta*

## ENTRÉES

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CAVOLFIORE *roasted cauliflower, braised lentils, celery root purée, almond-herb sauce*

SALMONE *pan-roasted scottish salmon, shaved brussels sprouts, grapes, saffron emulsion*

BRANZINO *mediterranean sea bass, forbidden rice salad, butternut squash, piquillo pepper*

POLLO *roasted half organic chicken, brussels sprouts, pickled raisins, olives, red wine jus*

FILETTO *seared filet of beef, crispy polenta, sautéed spinach, gorgonzola, truffle jus*

VITELLO *amish veal chop, cauliflower gratin, grilled asparagus, marsala crema* \$10 supp

STRACOTTO *braised short rib, baby root vegetables, potato gnocchi, charred orange gremolata*

ANATRA *raspberry-maple glazed duck breast, crispy maitake mushroom, green beans*

## DESSERT

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TIRAMISU *espresso-soaked lady finger, mascarpone mousse, coffee crema, fior di latte gelato*

TORTA *buttermilk chocolate cake, gianduja ganache, chocolate crumble, toasted hazelnuts, fior di latte gelato*

SEMIFREDDO *chilled raspberry and white chocolate mousse, pistachio cake, raspberries*