

*Valentine's Day 2019*

3-COURSE PRIX FIXE • \$90 PER PERSON • \$130 WITH WINE PAIRINGS

ANTIPASTI

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PERA

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

OSTRICHE

half dozen beausoleil oysters served with  
variations of granita

CARPACCIO

dry-aged beef, baby watercress, 62° egg  
crispy capers, parmesan, lemon

FRITTO MISTO

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

CAPELANTE

seared scallops, chestnut-parsnip purée  
roasted heirloom cauliflower, crispy prosciutto

ARAGOSTA

butter-poached lobster, béarnaise sauce, pickled  
mushrooms, tarragon

MALLOREDDUS

saffron cavatelli pasta, manila clams, spicy sausage  
parsley, chili

GARGANELLI

quill-shaped pasta, 18-month aged prosciutto  
cream, roasted mushrooms, truffle butter

TAGLIATELLE

pasta ribbons, traditional bolognese sauce  
whipped orange-scented ricotta

SECONDI

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CAVOLFIORÉ

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

CODA DI ROSPO

pan-roasted monkfish, 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, potato purée, red wine jus

FILETTO

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

VITELLO

amish veal chop, cauliflower gratin  
grilled asparagus, wild mushroom crema

STRACOTTO

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

ANATRA

smoked "la belle farm" duck breast  
butternut squash, honey-glazed carrots, hazelnut crumble

DOLCE

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TIRAMISU

espresso-soaked ladyfinger  
mascarpone mousse, coffee crema

PANNA COTTA

vanilla cream, lemon cookie crumble  
strawberry prosecco granita

CIOCCOLATO

raspberry mousse, dark chocolate glaze  
buttermilk chocolate cake, sweet cream