



## VALENTINE'S DAY TASTING MENU

THURSDAY, FEBRUARY 14, 2019

*\$70 per person-dinner menu*

*\$30 per person-wine pairing*

### CICCHETTI

DUCK PATE CANNOLO, FIG JAM, COCOA NIBS, MICRO GREENS

*~2016 PRAJA MONICA, CARDEDU, SARDEGNA~*

OR

SMOKED TROUT, TROUT ROE, CHIVES, CROSTINI

*~2017 FALANGHINA PRETA, CAPOLINO PERLINGIERI, CAMPANIA~*

OR

STRACCIATELLA, ASPARAGUS PUREE, OLIVE PESTO, CROSTINI

*~2017 EVOE PASSERINA, CIU CIU, MARCHE~*

### PRIMI

BEET & GOAT CHEESE TERRINE, PEA SPROUTS, SABA, CANDIED WALNUTS

*~2017 PETITE ARVINE, CAVE DES ONZE COMMUNES, VALLE D'AOSTE~*

OR

AHI TUNA *CRUDO*, PICKLED WATERMELON RADISH,  
MUSTARD FLOWERS, PEPPERCRESS, BLOOD ORANGE

*~2016 VALTELLINA BIANCO, LA CONTEA, CASA VINICOLA TRIACCA, LOMBARDIA~*

OR

SEARED PORK BELLY, CHICK PEA PUREE, FRILLY RED MUSTARD,  
KUMQUATS, AND CITRUS VINAIGRETTE

*~2017 MOURVEDRE GOLDBUD VINEYARD, TESSIER, EL DORADO ~*

OR

LIBERTY DUCK LEG CONFIT TORTELLI  
DUCK BRODO, CHICORIES, CRACKLINGS

*~2015 GHIAIA NERA, TASCANTE, MT ETNA~*

### SECONDI

STINGING NETTLE RISOTTO, HEDGEHOG MUSHROOMS, ASPARAGUS,  
WHITE WINE, GRANA BRODO, MEYER LEMON

*~2016 FRIULANO, SCARBOLO, FRIULI ~*

OR

ORA KING SALMON, BELUGA LENTILS, MANILA CLAMS, LEEKS,  
ROMANESCO, KALE SPROUTS, SEAFOOD BRODO

*~2015 GRILLO BIANCO MAGGIORE, RALLO, MARSALA, SICILIA~*

OR

GRILLED RIB EYE

SHORT RIB, PARSNIPS, DELICATA SQUASH, WATERMELON RADISH HASH  
RED WINE SAUCE

*~2015 PITRA ROSSO, ANTICA MASSERIA VENDITTI, CAMPANIA~*

OR

GRILLED PORK CHOP, PORK CONFIT, BLACK RICE  
BROCCOLINI, CIPPOLINI, PORK JUS

*~2014 I PILENDRI VALCALEPIO ROSSO, LOCATELLI CAFFI, LOMBARDIA ~*

### DOLCINI

CHOCOLATE PANNA COTTA, BLACKBERRIES, COCONUT SHORTBREAD

OR

BROWNEED BUTTER CAKE, LEMON CURD, STRAWBERRY-RHUBARB JAM

OR

GOAT CHEESE CHEESECAKE, PISTACCHIO BRITTLE, HUCKLBERRIES, SABA