

# VALENTINE'S DAY TASTING MENU

TUESDAY, FEBRUARY 14, 2017

\$70 per person-dinner menu

\$30 per person-wine pairing

## CICCHETTI

LIBERTY DUCK PATE, KUMQUAT *MARMELLATA*, HAZELNUT BRITTLE, SUMAC  
PARSLEY ROOT *CANNOLO*, BELUGA LENTILS, LICORICE MICRO GREENS, NETTLE PESTO  
KUMAMOTO OYSTER, CITRUS GEL, TROUT ROE, SHELLFISH PANNA COTTA  
~2015 *EMILIANA MALVASIA FRIZZANTE, LUSENTI, EMILIA ROMAGNA*~

## PRIMI

ROASTED RED BEET, RICOTTA AND EGG YOLK *RAVIOLLO*,  
BROWNED BUTTER AND SAGE, RADISH TOP PESTO  
~2015 *RACEMO FRASCATI SUPERIORE, L'OLIVELLA, LAZIO*~

OR

SEARED LAMB BELLY, FREGOLA, MINER'S LETTUCE,  
FENNEL, SHAVED RADISHES, BLOOD ORANGE, *SALSA DI DRAGONCELLO*  
~2013 *SERRAPETRONA (VERNACCIA NERA), ALBERTO QUACQUARINI, MARCHE* ~

OR

BRAISED BEEF "PASTRAMI" TORTELLI, RED ONION JAM,  
BLACK TRUMPET MUSHROOMS, SMOKE BRODETTO  
~2013 *REFOSCO, PIERPAOLO PECORARI, FRIULI VENEZIA GIULIA*~

OR

BAY SCALLOP *CRUDO*, KISHU MANDARINS, FRESH CHICKPEAS,  
RED WATERCRESS, ESTATE OLIVE OIL, PICKLED CHILE PASTE, FOCACCETTE  
~2015 *LANGHE FAVORITA, MALABAILA, PIEMONTE*~

## INTERMEZZO

ROSEMARY AND MEYER LEMON *GRANITA*

## SECONDI

LOCALLY FORAGED CHANTERELLE AND LEEK RISOTTO,  
SAFFRON *PANNA COTTA*, PROSECCO, GRANA PADANO  
~2013 *GRECO BIANCO REFULU, CASA COMERCI, CALABRIA* ~

OR

ROASTED MOUNT LASSEN STEELHEAD TROUT, SALTSRING MUSSELS,  
ROASTED TOMATO *AGRODOLCE*, CANNELLINI BEANS, BROCCOLI DI CICCIO  
~2013 *RESERVA DELLA CONTESSA (PINOT BIANCO, CHARD, SAUVIGNON BLANC), MANINCOR, ALTO ADIGE*~

OR

BRINED AND ROASTED PORK TENDERLOIN, SEARED PORK BELLY, HEDGEHOG MUSHROOMS,  
BABY ARTICHOKEs, GRILLED RED ONIONS, AMAROSA FINGERLINGS, CAMPARI SAUCE  
~2013 *GARSUN COSTA DELLA SESIA ROSSO, LA PREVOSTURA, PIEMONTE*~

OR

GRILLED NEW YORK STEAK, BLACK TRUFFLE BUTTER, RUSSET POTATO *SFORMATO*,  
ROASTED WATERMELON RADISH, CIPPOLINI, BRUSSELS SPROUTS, RED WINE SAUCE  
~2014 *GALARNEAU (CABERNET FRANC), MAI ET KENJI HODGSON, LOIRE* ~

## DOLCINI

BITTERSWEET CHOCOLATE AND ESPRESSO *PANNA COTTA*, BITTERSWEET CHOCOLATE *SALAME*  
LAURA CHENEL GOAT CHEESE *CANNOLO*, HUCKLEBERRY JAM, PISTACCHIO BRITTLE  
RED WINE POACHED LADY APPLE, GORGONZOLA MOUSSE, PORCINI *BRUTTO MA BUONI*  
WARM PINE NUT AND HONEY *CROSTATA*, MASCARPONE GELATO

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