



VALENTINE'S DAY TASTING MENU

FRIDAY, FEBRUARY 14, 2020

\$70 per person-dinner menu

\$30 per person-wine pairing

CICCHETTI

FRIED BEIGNETS WITH DUCK LIVER PATE, ONION JAM, COCOA NIBS

OR

MIYAGI OYSTERS ON THE HALF SHELL WITH LEMON SORBET & CHIVES

OR

BASIL BURRATA, BLOOD ORANGE, FRISEE, CROSTINI, EXTRA VIRGIN OLIVE OIL

PRIMI

CAULIFLOWER-TRUFFLE SFORMATO

CASTELFRANCO RADICCHIO, ARKANSAS BLACK APPLE, POMEGRANATE, LEMON, THYME

OR

BLACK PEPPER SPAGHETTINI WITH RARE AHI TUNA

SWEET ONIONS, ARUGULA, OREGANO & EXTRA VIRGIN OLIVE OIL

OR

PORCHETTA

ROASTED PORK LOIN-PORK BELLY, ARUGULA, SHAVED GRANA, TUNA SAUCE

OR

DUNGENESS CRAB RICOTTA TORTELLI

SEAFOOD BRODO, TROUT ROE, HORSERADISH CREMA, CHIVES

SECONDI

RAVIOLI APERTO

HEDGEHOG, YELLOWFOOT & BLACK TRUPPET MUSHROOMS

LEEKS, BROCCOLI SPIGARELLO, WHITE WINE, SAFFRON CREAM, PORCINI OIL

OR

GRILLED SWORDFISH

BLACK RICE-SHRIMP SUPPLI, ONIONS, FAVA LEAVES, FENNEL, MINT & KUMQUAT SALAD

OR

GRILLED FILET MIGNON

ROASTED AMAROSA FINGERLING POTATOES, ESCAROLE, GRILLED RED ONION
RED WINE SAUCE, FRIED PARSNIPS

OR

ROASTED LIBERTY FARM DUCK BREAST

BABY RED CHARD, DUCK CONFIT, CIPOLLINI, CELERY ROOT PUREE

DOLCINI

CHOCOLATE POLENTA SOUFFLE, WHISKEY PECAN GELATO, RASPBERRIES

OR

TANGERINE PANNA COTTA, LEMON CURD, BLACKBERRIES, TOASTED ALMONDS

OR

GOAT CHEESE CHEESECAKE, PISTACCHIO BRITTLE, HUCKLBERRIES, SABA