



VALENTINE'S DAY MENU

FEBRUARY 14, 2025

\$85 per person, A La Carte available

\$30 OPTIONAL WINE PAIRING

CICCHETTI

FRIED BEIGNETS WITH LIBERTY DUCK LIVER PATE
RED ONION JAM, PICKLED BUTTERNUT, FRISEE, COCOA NIBS

14

or

BUTTERBEAN CANNOLI
BABY BEETS, SABA, ARUGULA, CANDIED WALNUTS

12

OR

SHRIMP CHICKPEA FRITTERS
HORSERADISH CREMA, SUMAC, CILANTRO, TROUT ROE

14

2019 CIECK SAN GIORGIO ERBALUCE DI CALUSO SPUMANTE, ALTO PIEMONTE

PRIMI

BABY KALE & FARRO VERDE
POMEGRANATE, PEARS, SHAVED FENNEL, MINT, CITRUS DRESSING, SHAVED GRANA PADANO

18

2022 MASSERIA DEL FEUDO GRILLO, SICILIA

OR

BUTTERNUT SQUASH *MEZZALUNA*
BROWN BUTTER, ROASTED BUTTERNUT, SOFFRITTO, FRIED SAGE, SHAVED *GRANA PADANO*

20

2021 ANSONICA, CATALDO CALABRETTA, CALABRIA

OR

LIBERTY DUCK LEG CONFIT
BELUGA LENTILS, BROCCOLI RABE, PICKLED RED ONION, FRISEE, BLOOD ORANGE, CRACKLING

22

2020 PAROLES DE FEMME COTES DU RHONE, DOMAINE GALEVAN, RHONE, FRANCE

SECONDI

BAKED DELICATA SQUASH & PORCINI RISOTTO
MORELS, YELLOW FOOT CHANTERELLES, CIPOLLINI, CHARD STEMS, SQUASH, TRUFFLE FONDUE

42

2022 GRECHETTO POGGIA DELLA COSTA, SERGIO MOTTURA, LAZIO

OR

DUNGENESS CRAB RISOTTO
GRILLED CHERMOULA SHRIMP, BABY RAINBOW CARROTS,
SAFFRON, CHIVES, TOASTED HAZELNUTS

48

PODERE SANGUINETTO BIANCO, MONTEPULCIANO, TOSCANA

OR

ROASTED LIBERTY DUCK BREAST
FREGOLA, ONIONS, DUCK CONFIT, BABY CHARD, POMEGRANATE JUS

48

2023 CRATERE ROSSO LACRYMA CHRISTI DEL VESUVIO ROSSO, CANTINE ASTRONI, CAMPANIA

OR

BRAISED SHORT RIBS
COUSCOUS, DELICATA SQUASH, CARAMELIZED ONION, CHICKPEAS,
MEDJOOOL DATES, TOASTED ALMONDS, RED WINE SAUCE

46

2020 ELAPHE (MAGLIOCCO/AGLIANICO), PODERE MARINI, CALABRIA

DOLCINI

PERSIMMON PANNA COTTA
BLOOD ORANGE CURD, POMEGRANATE, MINT, COCONUT COOKIE

14

OR

CHOCOLATE ROSEMARY BREAD PUDDING
BLACKBERRIES, SAGE CUSTARD, CHOCOLATE SAUCE

14

OR

GOAT CHEESE CHEESECAKE
BLUEBERRIES, STRAWBERRIES, RASPBERRIES
PISTACHIO BRITTLE, SABA, MINT

14