

VALENTINE MENU

TUESDAY, FEBRUARY 14TH

first

STRACCIATELLA TOAST

ROASTED MORREL MUSHROOMS, BACON LARDONS, TRUFFLE OIL

*second
choice of*

YELLOWTAIL CRUDO

AVOCADO PUREE, TARRAGON, MINT, SALSA VERDE,
SALSA ROSA, GRAPEFRUIT SEGMENTS, MICRO GREENS

or

ITALIAN WEDDING SOUP

BEEF AND PORK MEATBALLS, BEEF BRODO, FREGOLA SARDA,
ROASTED CHICORIES, AROMATIC VEGETABLES

*main
choice of*

LOBSTER TAIL CAMPANELLE

STUFFED WITH SHRIMP & PANCETTA,
SAN MARZANO TOMATOES, VODKA SAUCE, BASIL, GREMOLATA

or

DUCK LEG CONFIT

CELERY ROOT PUREE, DUCK FAT FRIED FINGERLINGS,
BLOOD ORANGE, WALNUT PESTO, DUCK JUS

*dessert
choice of*

ITALIAN DOUGHNUTS

CHOCOLATE BOURBON SAUCE, BLACKBERRY COMPOTE,
VANILLA BEAN ORANGE CARDAMON CREAM

or

CHOCOLATE MILLIONAIRE TART

GOLD FLAKES, WHIPPED CREAM, HAZELNUT TUILLE

EXECUTIVE CHEF **SCOTT CARLTON**

DINNER \$99++ PER PERSON

MENU AND ITEM AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE
NO SUBSTITUTIONS OR MODIFICATIONS PLEASE