VALENTINE’S DAY

amuse bouche

CAVIAR CICCHETTI*
chilled soubise cream, fresh cut chives, brioche crisp
served with a glass of bubbles

2nd course
(choice of)

EAST COAST OYSTERS*
fresh-shucked, champagne mignonette, horseradish, cocktail sauce

SCALLOP CRUDO*
passion fruit habanero dressing, prosecco-watermelon sorbetto

TUNA TARTARE*
avocado mousse, orange ponzu, puffed black rice, crispy parsnip

MEAT & CHEESE BOARD
(prosbiutto, bresaola, hot coppa, saint-æmel, gorgonzola dolce, manchego, seasonal jam, blackberry mostarda, seasonal fruits, marcona almonds)

OYSTERS & PEARLS*
bruléed east coast oysters, black garlic, la tur-fontina sauce, orange pearls

FONTINA FONDUE
(prosbiutto, bresaola, hot coppa, saint-æmel, gorgonzola dolce, manchego, seasonal jam, blackberry mostarda, seasonal fruits, marcona almonds)

CALAMARI FRITTI
(prosbiutto, bresaola, hot coppa, saint-æmel, gorgonzola dolce, manchego, seasonal jam, blackberry mostarda, seasonal fruits, marcona almonds)

3rd course
(choice of)

SQUID INK LINGUINI
lobster fonduta, rock shrimp, pancetta affumicata, charred meyer lemon gremolata, chives

CACIO e PEPE
fresh linguini, cracked black peppercorns, pecorino romano add table-side shaved seasonal truffles

SALMON
warm farro salad, roasted market vegetables, lemon-dill beurre blanc

FILET & FRIES
charred beef prime tenderloin, oregano pesto, chef’s fries

LAMB CHOPS
black lentil-jasmine-black rice medley, market vegetable mista, greek yogurt mint sauce

SEAFOOD CAZUELA
chilean sea bass, littleneck clams, mussels, scallops, pinot blanc, italian herbs, ’nduja sofrito, rapini, saffron reduction, coriander vinegar

STUFFED PEPPERS
ancient grains, caponata, smoked yellow tomato sauce, almond garlic cream, toasted pine nuts

4th course
(choice of)

BUTTERMILK PANNA COTTA
citrus, pistachio, saba, tarragon

BACKYARD WEDDING CAKE
ten layers, cream cheese icing, toasted coconut, fresh berry compote

GELATO BANANA SPLIT
golden graham crunch, syrip, house caramel corn, cherries on top

DARK CHOCOLATE ESPRESSO TORTA
layered chocolate mousse, amaretto gelato, toasted almonds, sea salt

If you have allergies, please alert us so that we can assure your safety and well-being as not all ingredients are listed.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.