

# Valentine's Day



## AMOUSE BOUCHE

Chef's choice of small bites for the table to share

## APPETIZER *choice of one*

BEET & GOAT CHEESE SALAD | winter citrus | mint | pistachio

COLD SEAFOOD PLATTER | shrimp cocktail | Jonah crab claws | mini lobster roll

BURRATA & PEAR SALAD | prosciutto di Parma | arugula mix | parmesan | aged-balsamico

## PASTA *choice of one*

HEART-SHAPED CHEESE RAVIOLI | basil pesto cream | cherry tomatoes

LOBSTER RAVIOLI | pink vodka sauce | English peas | tarragon

CACIO E PEPE | fettucine | black pepper | pecorino al tartufo

## ENTREE *choice of one*

CHICKEN AL MATTONE | half-roasted chicken | creamed spinach | parmesan  
crusted new potatoes | Italian chimichurri sauce

ROASTED FAROE SALMON | roasted baby beets | mixed oranges | heirloom grains

SURF N' TURF | grilled petite filet | crabmeat stuffed shrimp | grilled asparagus | potato  
gnocchi | artichokes | sun-dried tomatoes

GRILLED ANGUS BEEF SIRLOIN | braised short ribs | roasted bone marrow | potato puree |  
roasted mushrooms | root vegetables | barolo wine sauce

## DESSERT *choice of one*

RED VELVET CAKE | cream cheese plombage | strawberry sauce | vanilla Chantilly cream

CHOCOLATE GANACHE BROWNIE CHEESECAKE | chocolate brownie cake |  
cheesecake filling | chocolate ganache | cannoli gelato

## PETIT FOURS

for the table to end the night



\$65 PER PERSON | NON-SHAREABLE | EXCLUDES TAX AND GRATUITY

