

Valentine's Menu

February 14 2017

♥ ♥ ♥ ♥ ANTIPASTI ♥ ♥ ♥ ♥

Burratta Cheese | Grilled Cantaloupe Melon | Heirloom Tomatoes | Organic Baby Greens | White Balsamic Dressing

Or

Almond-Crusted Fried Oysters | Roasted Shiitake Mushrooms | Arugula Salad | Truffle-yougurt Dressing

Or

Blue Crab Cake | Caramelized Figs | Vin Cotto | Star Anise Dust

Or

Beef Carpaccio | Mâche Salad | Pear and Goat Cheese Napoleon | Lemon Dressing

♥ ♥ ♥ ♥ PRIMI ♥ ♥ ♥ ♥

Arborio Risotto | Strawberry Gastrique | Toasted Pistachio Crumbs | Champagne Sauce

Or

Crispy Lasagnette | Scallops | Asparagus | Porcini Mushroom | Tomato Coulis

Or

Salmon Stuffed Gnocchi | Pink Peppercorn | Crispy Oyster Mushroom | Creamy Chardonnay Sauce

Or

Fresh Garganelli | Lamb Ragout | Braised Radicchio | Barolo Sauce | Shaved Dry Ricotta

♥ ♥ ♥ ♥ SECONDI ♥ ♥ ♥ ♥

Prosciutto Wrapped Chilean Sea Bass | Split Pea Purée | Barolo Wine Sauce

Or

Crispy Red Snapper | Roasted Root Vegetable | Parsnip Purée | Black Truffle Essence

Or

Pan Roasted Filet Mignon | Roasted Artichokes | Sunchoke Mousse | Marsala Demi Glaze

Or

Oven Roasted Airline Chicken Breast | Carrot Soufflé | Watercress Pesto Sauce

♥ ♥ ♥ ♥ DOLCI ♥ ♥ ♥ ♥

Chocolate Mousse Tart | Caramelized Banana | Coconut Sauce

Or

Blood Orange Semifreddo | White Chocolate Sauce |

Or

Vanilla Panna Cotta | Thyme Strawberry Salad | Strawberry Coulis

*Menu At \$85 Per Person Plus Tax and Service Gratuity
Additional \$55 Per Person With Wine and Champagne Pairing*