



Valentine's Day 2020
\$80 Per Person

First Course (Choose One):

- Fried Baby Artichokes:** *lemon aioli & pecorino*
Creamy Burrata: *local tomatoes, olive oil & sea salt*
Roman Asparagus Salad: *escarole, strawberries, mint, pecorino, black pepper*
Steamed Mussels: *cannellini beans, saffron broth, tomato & shishito peppers*
Fried Zucchini Blossoms: *housemade milk ricotta, nutmeg & parmigiano*
Beef Carpaccio: *baby arugula, red onion & shaved castelmagno cheese*

Second Course (Choose One):

- Tortelloni of Braised Shortrib:** *sweet butter, foie gras emulsion & marsala*
Tuscan-Roasted Cornish Hen: *rosemary potatoes, caramelized sprouts & lemon*
Local Black Grouper: *swiss chard, taggiasca olives, basil, tomato & champagne butter sauce*
Garganelli with Lamb Neck Sugo: *pecorino & parsley*
Veal Saltimbocca: *prosciutto, sage, kale & rosemary-garlic jus*
Speck-Wrapped Pork Tenderloin: *favas, local corn, celery root crema & apple cider gastrique*
Pan-Roasted Sea Scallops: *acorn squash risotto, saba & toasted pepitas*
Wood-Grilled NY Strip Steak: *charred shishito peppers, nonna's potatoes & sangiovese reduction*

Dessert (Choose One):

- Tiramisu:** *mascarpone, espresso-soaked ladyfingers & cocoa*
Assorted Gelato: *by Gelato & Company*
Sugar-Roasted Pineapple: *champagne, caramel, candied pecans & vanilla gelato*
Chocolate Hazelnut Bread Pudding: *cinnamon crème anglaise*

Cupid's Wine Upgrade: \$40 per person (Choose Three 4 oz Glasses)

- Franciacorta, Barone Pizzini – Italia NV*
Pinot Grigio, Lageder "Porer" – Veneto 2018
Chardonnay, Wonderland Project's "The White Queen" – Sonoma 2014
Rosato, Castello di Bossi – Toscana 2018
Toscana Rosso, Arcanum "Il Fauno" – Toscana 2015
Chianti Classico, Felsina – Toscana 2017
Valpolicella Ripasso, Secondo Marco – Veneto 2016
Proprietary Blend, Kuleto "Native Son" – CA 2016

San Valentino's Wine Upgrade: \$70 per person (Choose Three 4 oz Glasses)

- Franciacorta, La Valle – Italia NV*
Chardonnay, Chateau de la Cree (Premier Cru) – France 2017
Barbaresco, Castello di Neive "Santo Stefano" – Piemonte 2014
Amarone della Valpolicella, Cesari – Veneto 2014
Brunello di Montalcino, Altesino – 2014
Merlot, Famiglia Cotarella "Montiano" – Lazio 2015
Pinot Noir, Macphail "The Flyer" – Sonoma 2017
Cabernet Sauvignon, Silver Ghost – Napa 2016

For your convenience, a 20% gratuity will be added to your bill.