



Happy Valentine's Day

Three-Course Dinner, \$49 per person
(exclusive of beverage, tax and gratuity)

**FIRST
COURSE**
(Choice of One)

Butternut Squash Soup

scallion and EVOO

Caesar Salad

anchovy oil, fresh egg yolk, parmesan and garlic croutons

Crispy Polenta

rosemary and gorgonzola sauce

Prosciutto di Parma + Endive

shaved parmesan reggiano, truffle oil, olives and green onion

Roasted Beets and Burrata

arugula, marcona almonds

**SECOND
COURSE**
(Choice of One)

Fettucine with Portabella and Cremini Mushrooms

spinach, fried artichokes, truffle oil and parmesan cheese

Chicken Parmesan

melted fontina, roasted tomato sauce, and spaghetti

Lasagne Bolognese

veal, local pork and beef, cream, spinach and parmesan

Grilled Scottish Salmon

mashed sweet potatoes, sautéed kale and hazelnut butter

Linguine with Grilled Shrimp

tomato sauce, cream, garlic, basil, and chile flakes

Braised New Mexico Lamb Shank

roasted root vegetables, sautéed spinach, and roasted fingerling potatoes

DESSERT
(Choice of One)

Polenta Poundcake

whipped cream

Strawberry Pannacotta

creamy italian custard

Tiramisu

espresso-soaked lady fingers, mascarpone, callebaut chocolate shaving and toasted hazelnuts

Chocolate Pots de Creme

callebaut chocolate custard