



Happy Valentine's Day

Three-Course Dinner, \$65 per person
(exclusive of beverage, tax and gratuity)

**FIRST
COURSE**
(Choice of One)

Butternut Squash Soup

scallion, sourdough croutons 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

Mixed Baby Lettuces

lemon, walnuts, pecorino romano and olive oil

Saffron Risotto Fritter

shaved fennel, arugula, and radicchio

**SECOND
COURSE**
(Choice of One)

Fettucine with Local Mixed Mushrooms

spinach, tomato, fried artichokes, truffle oil and parmesan cheese

Chicken Parmesan

melted fontina, roasted tomato sauce, and spaghetti

Duck Confit Lasagne

spinach and parmesan

Grilled Swordfish

cannellini bean ragout, roasted fennel, breadcrumbs and olive aioli

Roasted Beef Shortribs

creamy polenta, winter greens and gremolata

Grilled Frenched Pork Chop (14oz)

mashed sweet potatoes and sauteed local greens

DESSERT
(Choice of One)

Profiteroles

puff pastries, vanilla ice cream and warm callibaut chocolate sauce

Strawberry Pannacotta

creamy Italian custard

Tiramisu

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

Chocolate Pots de Creme

callebaut chocolate custard with whipped cream