

Valentines 2018
Wednesday
February
14

APPETIZER

DUO OF GOAT CHEESE SALAD
rainbow beets | orange vinaigrette

VITELLO TONNATO
Stracchino + eggplant panino

LOBSTER + ORGANIC GREENS TART
lobster butter sauce

TREVISO + WILD ARUGULA SALAD
padano + lemon

PASTA

POTATO GNOCCHI
tomato + basil | bufala mozzarella

PAPPARDELLE
braised Wagyu cheeks
ragout + Pecorino Romano

HOUSE MADE RAVIOLI
spinach + mascarpone
taleggio fonduta

MAIN

ROASTED LOCAL QUAIL
stuffed with pannetone + sage
cracked black pepper + brandy

SABLEFISH
grappa-orange marinade
roasted winter vegetables

BEEF TENDERLOIN FILET
Chianti + truffle butter
Wild mushroom risotto croquette

DESSERT

PLUM + CARAMEL UPSIDE DOWN CAKE
creme fraiche gelato

ROASTED WHITE CHOCOLATE CHEESECAKE
passionfruit coulis

ASSORTED HOUSE MADE SORBETTO
almond-raspberry financier



Executive Chef
JULIO GONZALEZ PERINI