


VALENTINE'S DAY

"I FOLLOWED MY HEART AND IT LEAD ME TO PASTA"


O N E

AMUSE-BOUCHE FOR THE TABLE

	STUFFED MUSHROOMS / goat cheese, sage pesto
	SAFFRON ARANCINI / salt cod, preserved lemon
	CAULIFLOWER SOUP / black truffle, hazelnut
	CHAMPAGNE / Brut Authentic, Canard-Duchêne NV

T W O

CHOOSE ONE DISH PER GUEST

1.	OYSTERS ON THE HALF SHELL / prosecco mignonette
2.	BEET CARPACCIO / strawberry, burrata
3.	ROAST QUAIL / butternut squash, brussels, toasted pecans, chicken jus
4.	LOBSTER RAVIOLI / spicy lobster brodo (\$5 SUPPLEMENT)
5.	SPAGHETTI CACIO E PEPE / wild mushrooms, pecorino
	WHITE / Chardonnay, Au Bon Climat, Santa Barbara County 2016
	RED / Nebbiolo, Gio Dominico Negro, Angelin, Langhe 2016


T H R E E

CHOOSE ONE DISH PER GUEST

1.	MUSHROOM RISOTTO / wild mushrooms, duxelles, pecorino, crispy shallot
2.	ROASTED SNAPPER PICATTA/ artichokes, capers
3.	ROASTED HALF CHICKEN / roasted winter vegetables, charred lemon, salsa verde
4.	BRAISED LAMB RAGÙ / farro, sweet potatoes, labneh, mint chimichurri (\$5 SUPPLEMENT)
5.	NY STRIP / pomme purée, roast asparagus, bordelaise (\$10 SUPPLEMENT)
	WHITE / Sauvignon Blanc, Venica, Collio 2016
	RED / Cabernet Sauvignon, Cain Cuvée, Napa Valley NV14

F O U R

CHOOSE ONE DISH PER GUEST

1.	CHOCOLATE MOCHA CHEESECAKE / espresso caramel, cappuccino chantilly
2.	WHITE CHOCOLATE PANNA COTTA / strawberry milk crumb, mixed berry compote, chantilly
3.	PASSION FRUIT-CHAMPAGNE SORBET / prosecco
	WHITE / Moscato, D'Asti, La Serra, Piedmont 2016
	RED / Warre's Otima 10 Year Tawny Port

\$65 PER PERSON / \$30 WINE PAIRING
ADD BLACK TRUFFLE SUPPLEMENT TO ANY DISH ... \$12

