



HAPPY VALENTINE'S DAY!

FRIDAY, FEBRUARY 14TH 2020

\$65 4-COURSE DINNER

FIRST COURSE

ZUPPA DI ASPARAGI

cream of asparagus, heart shaped
brioche croutons, mascarpone cheese

SECOND COURSE

INSALATA CON ARAGOSTA & PALMA

poached lobster tail, heart of palm
lemon & avocado sorbet, kiwi relish
roasted cherry tomatoes

THIRD COURSE

FILETTO DI MAIALE CON PANCETTA

pork tenderloin wrapped in
black peppered pancetta
sweet potato cake, prosciutto reduction
shiitake mushrooms

CAPPESANTE DORATE

seared pan u-10 scallops served over
corn kernel puree, roasted bell peppers
radicchio, truffle oil

FOURTH COURSE

PERA CON FORMAGGIO AL GRAND MARNIER

red wine poached pear
grand marnier mascarpone
persimmon sauce, kiwi relish
maraschino cherries

\$12 VALENTINE'S DAY COCKTAIL SPECIAL:

TRIFOGGIO D'AMORE

rose gin, raspberry, lemon
america aperitif, egg white



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