

Celebrating Valentine's Day

Four-Course Valentine's Menu

\$85 per person \$ 110 paired with wine

Starters

Manilla Clams

Andouille, Harissa - Saffron Broth, Grilled Focaccia

Panzanella Salad

*Homemade Bread, Delicata, Roasted Cherry Tomatoes, Baby Arugula, Radicchio,
Blistered Tomato Vinaigrette, Gorgonzola Dolci*

Tuna Tartar

Dijon, Honey, Scallions, Homemade Bread

Caviar & Cauliflower

Cauliflower Soup, Roasted Jerusalem Artichokes, Crispy Croutons, Topped with Caviar

Pasta

Cavetelli Neri (Squid Ink Pasta)

Rock Shrimp, Roasted Cherry Tomatoes, Garlic, Rustic Breadcrumbs

Zucca (Flower Shaped Pasta)

Slow Cooked Short Rib Ragù, Parmigiano

Ricotta Gnocchi

Brown Butter, Sage, Walnuts, Parmigiano

Mains

Roasted Monkfish

Farro "Risotto," Mushrooms, Butternut Squash, Brodetto

14 oz Berkshire Pork Chop

Roasted Fingerling Potatoes, Cherry Peppers, Roasted Shallots, Natural Sauce

Tuscan Style Lamb

Slow Braised Lamb Sten, White Beans, Winter Veggies, Grilled Focaccia

Au Poivre

NY Strip Steak, Peppercorn Sauce, Buttery Potato Puree

Chicken "Cooked Under Brick"

Roasted Breast and Thigh, Sweet Potato Dumplings, Roasted Mushrooms, Natural Sauce

The Ends

Selection of Homemade Sweets