

VALENTINE'S DAY

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

O N E

AMUSE-BOUCHE FOR THE TABLE

	WHIPPED RICOTTA / crostini, strawberry
	PANISSE / smoked tomato aioli
	COCKTAIL CRAB CLAW / salsa verde
🍷	BRUT PROSECCO / Maschio, Veneto NV

T W O

CHOOSE ONE DISH PER GUEST

1.	PEI OYSTERS / GA caviar, lemon
2.	STRAWBERRY SALAD / arugula, pistachio, Thomasville Tomme, 12yr balsamic
3.	OXTAIL RAVIOLI / shallot marmalade, truffle, pecorino (\$5 supplement)
4.	WILD MUSHROOM CACIO E PEPE / white pepper, parsley-butter
5.	ALASKAN KING CRAB / tagliatelle, herbs, breadcrumb (\$5 supplement)
🍷	WHITE / Fruiliano/Ribolla, Annia, Massican, Napa Valley 2018
	RED / Nebbiolo, Gio Dominic Negro, Angelin, Langhe 2017

T H R E E

CHOOSE ONE DISH PER GUEST

1.	EAST COAST HALIBUT / uni butter, citrus brodo (\$5 supplement)
2.	COAL ROASTED WHOLE LOBSTER / calabrian, garlic, lemon-cream (\$5 supplement)
3.	LAMB LOIN/ smoked pearl onions, cauliflower, jus
4.	SPRING RABBIT RISOTTO / peas, pecorino, herb oil
5.	POUSSIN PICATTA / spring artichokes, caperberries, lemon
🍷	WHITE / Carricante, Vigne di Eli, Etna, Sicily 2017
	RED / Cabernet Sauvignon, Matthiason 'Village', Napa Valley NV

F O U R

CHOOSE ONE DISH PER GUEST

1.	CHOCOLATE BUDINO / EVOO, vanilla chantilly
2.	STRAWBERRY PUDDING CAKE / hot buttered rum, vanilla cream, fresh strawberries
3.	CHERRY SORBET / prosecco, cherry compote
🍷	WHITE / Moscato D'Asti, La Spinetta, Piedmont 2018
	RED / Barolo Chinato, Cocchi NV

ADD BLACK TRUFFLE SUPPLEMENT TO ANY DISH ... 12

