



Happy Valentine's Day

\$80 per person

3 course Menu
(Appetizer, Entrée, Dessert)

\$30 wine pairing

Raw Bar

Oysters 18 / 32
(half dozen / dozen)

Beausoleil oysters, spicy tangerine granite,
pink peppercorn mignonette

Appetizers

Maine Lobster & Crab Meat
blood orange, radicchio, pistachios
Soave Classico, Acinum '16 (Veneto)

Seared Yellow Fin Tuna
fennel pollen, parsnip puree, Brussels leaves, purple basil
Falanghina "Corte di Giso", Terredora '16 (Campania)

Wild Mushrooms Salad
fresh ricotta, sunchokes, chestnut, Perigord black truffle
"Santa Lusa", Ancarani '14 (Emilia Romagna)

Spicy Roasted Winter Squash
imported burrata cheese, sage & pumpkin seeds pesto
Incrocio Manzoni, Castel San Michele '15 (Trentino)

Wagyu Tartare
hand-cut America Wagyu beef, sunchoke chips
oyster mushrooms, shaved Hudson Valley foie gras
Barbaresco, Cantine del Nebbiolo '13 (Piemonte)

Pastas

*all of our pastas are made in-house daily
using organic semolina flour*

Aged Acquarello Risotto
Meyer lemon, wild shrimp, seared scallops
Soave Classico, Acinum '16 (Veneto)

Burrata Ravioli
porcini butter, foraged mushrooms
Carmenere, Inama '14 (Veneto)

Spinach Mafaldine
veal ragu bianco, asparagus
"Santa Lusa", Ancarani '14 (Emilia Romagna)

Yukon Gold Potatoes Gnocchi
fontina fondue, Perigord black truffle
Barbaresco, Cantina del Nebbiolo '13 (Piemonte)

Entrées

Black Bass Filet
Castelfranco & Tardivo salad, romanesco,
Taggiasca olives
Incrocio Manzoni, Castel San Michele '15 (Trentino)

Diver Scallops
lemon confit, almond gremolata,
parsnip puree, grilled spigarello
"Santa Lusa", Ancarani '14 (Emilia Romagna)

Filet Mignon
wild mushrooms, marrow jus, mustard green
Sagrantino di Montefalco, Colpetrone '10 (Umbria)

Australian Lamb Duo
chop & shoulder, whipped potato mousseline, artichoke
Carmenere, Inama '14 (Veneto)

***Menu items and wine pairing are subject to change
according to seasonality and availability**