



## VALENTINE'S DAY

\*3 course Prix Fixe Menu \$75

*Includes a glass of prosecco*

\*All Prix Fixe items can be ordered a la carte

### FIRST COURSE

thai coconut chicken curry soup, jasmine rice, shiitake mushrooms 20

pink moon oysters, cocktail mignonette, lemon 28

wood oven roasted octopus, new world potato, chickpeas, salmoriglio 25

endive, fennel, mandarine orange, pistachio, feta, lemon olive oil 20

robbiolina cheese focaccina, sea salt, truffle oil, prosciutto 22

### SECOND COURSE

burrata ravioli, marcona almonds, lacinato kale pesto, lemon 40

risotto, lobster, day boat scallops, saffron, herbs 42

wild striped bass, red quinoa, artichokes, romanesco cauliflower, maitake mushroom 45

roasted filet mignon, herb crust, robiolina mashed potato, baby carrots, broccoli rabe, jus 52

### DESSERTS

warm chocolate cake, strawberries, vanilla gelato 15

vin santo sabayon, biscotti crumble, cocoa powder 15

vanilla panna cotta, citrus salad, pistachio 15

*\*limited a la carte menu also available*