



VALENTINE'S DAY PRICE FIX

*3 course Prix Fixe Menu \$70

*All Prix Fixe items can be ordered a la carte

FIRST COURSE

wild shrimp cocktail, mixed greens, lemon 23

chicken coconut milk soup, galangal, shiitake mushrooms,
brown rice, cilantro 17

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

SECOND COURSE

risotto, lobster, scallops, saffron, herbs 42

spinach cannelloni, porcini, ricotta, fontina mornay 38

halibut, mixed grains, caramelized cauliflower, caper-raisin
vinaigrette 44

6oz filet, smashed fingerlings, broccoli di ciccio, oyster
mushroom, red wine jus 48

pan roasted lion's mane, herbed fregola, calabrian chili,
pickled root vegetables, spigarello kale 38

DESSERTS

torta della nonna, pine nuts, powdered sugar 15

warm chocolate cake, vanilla gelato 15

buttermilk panna cotta, roasted grapes, saba 15