

2018

# Valentine's Day

4-Course Prix Fixe 85\$

## ANTIPASTI

**BURRATA** house made stracciatella, ruby red grapefruit, pistachio, serrano chile

**INDIVA** endives, pomegranate, hazelnuts, gorgonzola crema

**VELLUTATA** potato and caramelized onion soup, black truffle, brussel sprouts

**OSTRICHE** maine oysters, prosecco sabayon, caviar

## PRIMI

**AGNOLOTTI** braised duck filled parcels, brown beech mushrooms, taleggio

**GNOCCHI** ricotta dumplings, pomodoro, basil, parmigiano

**RISOTTO NERO** acquerello rice, squid ink, mussels, sea urchin crema

**GARGANELLI** hand rolled pasta, radicchio, speck, truffle cream

## SECONDI

**POLLETTO** wood grilled cornish game hen, roasted eggplant, balsamico

**STRACOTTO** sangiovese braised short rib, cauliflower, capers gremolata, pearl onions

**ORATA** wood grilled mediterranean sea bass, sunchokes, fregola

**FUNGHI** oven roasted trumpet mushrooms, lentils, poached egg

## DOLCI

### TORTINO

gaunaja warm cake, molten calabrian chile and chocolate center, vanilla gelato

### FRUTTO DELLA PASSIONE

passionfruit mousse, almond crema, vanilla meringue, almond crunch, vanilla gelato

### AFFOGATO

vanilla gelato, chambord, chocolate chip biscotti

### GELATI E SORBETTI

Choice of 3  
vanilla, brown butter, caramelized banana | blood orange, quince, grapefruit campari