



Valentine's Day Menu - 5 course / \$125 per person

1st SOUP

ITALIAN WEDDING SOUP ditalini pasta and mini meatballs

2nd APPETIZER

BEET TARTARE (GFO)

pickled mustard seeds / tomato egg yolk / crostini

3rd SALAD (choice of)

POACHED PEAR & CAMEMBERT-BLUE (GF)

endive / luxardo cherry jus

or

CAESAR (GFO)

romaine / garlic focaccia croutons / Caesar dressing

4th ENTREE (choice of)

MUSHROOM SCALLOPS (GF)

beluga lentils / Italian sausage / kale

or

GNOCCHI SARDI

spicy saffron tomato sauce

5th DESSERT (choice of)

VANILLA & CHOCOLATE GANACHE TART

pomegranate cream / chocolate deco strawberries / almond anglaise

or

HOUSEMADE SORBET (GF)

EXECUTIVE CHEF VICTOR RODRIGUEZ

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu. Those with food allergies should not order from this menu or eat/share items with other guests from this menu.

An extra charge for additional items on dishes will be added to your check.





