

HAPPY VALENTINE'S DAY

February 2018

\$55/person • \$25 supplement for paired wines

ANTIPASTI

Salumi e Formaggi

Spicy Soppresata, Burrata, Pomegranate Seeds

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CRUDO

Ahi Tuna

Sicilian Sea Salt, Avocado Puree,
Calabrian Chili Oil

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*Rotari Brut Rosé
(Trentino) 2013*

O

ZUPPA

Porcini Brie Bisque

Roasted Almonds

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*Amontillado Sherry "Papurusa", Lustau
(Spain) NV*

PRIMI

Seared Sea Scallops

Housemade Linguini,
Roasted Red Pepper Pesto Cream Sauce

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*Chardonnay, MacRostie
(Sonoma Coast) 2015*

PRIMI

Sausage & Kale Gnocchi

Housemade Potato Gnocchi,
Sweet Italian Sausage, Thyme, Fontina Cream

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*Langhe Nebbiolo, Produttori del Barbaresco
(Piemonte) 2015*

SECONDI

Grilled Scottish Salmon

Risotto, Haricots Verts,
Tomato & Ginger Jam

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*Valpolicella Classico, Vigneti di Ettore
(Veneto) 2015*

SECONDI

Braised Buffalo Shortribs

Potato Puree, Crispy Onions,
IPA Demi-glaze

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*Super Tuscan, Casali di Bibbiano "Argante"
(Toscana) 2010*

DOLCE

Blood Orange Panna Cotta

Port Wine Coulis

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*Muscat, Kourtaki
(Samos) NV*

DOLCE

Dark Chocolate Brownie

Chambord & Milk Chocolate Mousse

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*Montefalco Sagrantino Passito, Signae "Semèle"
(Umbria) 2012*