

#### Valentine's Menu 4 Course Menu - **\$75**

(not including tax, gratuities and beverages) Fri Feb 12 – Sun Feb 14

#### 1<sup>st</sup> Course

Antipasti Misto - cooked and cured meats, seasonal vegetables

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## 2<sup>nd</sup> Course Choice of one:

Oysters – champagne mignonette
Crab Cocktail – preserved lemon, caper
Baby Romaine – warm baby romaine, artichoke fritti, caesar
Spaghetti – house made pasta, shrimp, caponata
Ravioli – beef shank filled pasta, mushroom gremolata
Strozzapreti – hand rolled pasta, black trumpet mushrooms, chestnut pesto

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# 3<sup>rd</sup> Course Choice of one:

Scallops – roasted broccoli, caper
King Salmon – caramelized endive, blood orange
NY Strip – soft polenta, fennel conserva
Berkshire Pork Chop – butternut squash, soppressata
Veal Flank Steak – parmigiana potato, brown butter sage

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### 4<sup>th</sup> Course Choice of one:

Semifreddo- vanilla, grapefruit, pistachio Torte – flourless chocolate torte, blackberry crema Budino – caramelized banana, lady finger, espresso caramel