



## VALENTINE'S DAY

3-COURSE MENU • 78

*select one item per course*

### ASSAGGI

*gifts from the kitchen*

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### ANTIPASTI

#### SALADE VERTE

*arugula & shaved radish with banyuls vinegar*

#### OCEAN TROUT CRUDO

*blood orange vinaigrette & radish*

#### CARPACCIO DI MANZO

*piquillo pepper, taggiasca olive & parmigiano reggiano*

### SECONDI

#### GNOCCHI DI PATATE

*wild mushroom with vin jaune & scallion*

#### STONINGTON MAINE

#### DIVER SCALLOPS

*black winter truffle & cauliflower*

#### PRIME NEW YORK STRIPLOIN

*onion soubise, potato & pickled horseradish*

### DOLCI

#### BUTTERMILK PANNA COTTA

*preserved cherries with buckwheat & cardamom streusel*

#### OLIVE OIL CAKE

*house preserves & flaxseed streusel*

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#### MIGNARDISES

*housemade valrhona chocolate*