

# VALENTINE'S DAY

CHOOSE ONE FROM EACH COURSE

VEAL TARTARE

*capers, Dijon and pane curasau\**

GRUMOLO RADICCHIO SALAD

*dates, pistachios and guanciale*

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TAGLIOLINI

*crab and sea urchin*

RAVIOLI

*Taleggio and artichokes*

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BLACK COD

*Castelvetrano olives, borlotti beans and aioli*

RIBEYE

*potato, maitake and salsa verde*

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MERINGATA

*crème anglaise*

\$125 PER PERSON

WINE PAIRING \$65

*Please inform us of any allergies or dietary restrictions.*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*