

# Valentines Day

## TASTING MENU

99. per person  
exclusive of tax & gratuity

### ANTIPASTI

choice of

**WAGYU MEATBALL**  
pomodoro, garlic toast

**SHAVED BRUSSELS SPROUT SALAD**  
grana padano, toasted marcona  
almonds, cabernet vinaigrette VG

**DUNGENESS CRAB**  
crème fraîche, fennel

### PASTA

choice of

**RIGATONI ALLA VODKA**  
parmesan, burrata, bread crumbs

**ORECCHIETTE**  
prosciutto sausage,  
pecorino, chili flake,  
watercress

**SHRIMP LINGUINE**  
saffron, chili breadcrumbs

### ENTREE

choice of

**PETITE FILET**  
6oz beef tenderloin,  
parsnip, red wine demi glace

**SCALLOPS**  
favette, braised swiss chard,  
chili oil

**BRICK CHICKEN**  
sticky parmesan potatoes,  
roasted garlic lemon pan jus

#### ENHANCE YOUR EXPERIENCE

substitute

#### BRAISED SHORT RIB 15.

white truffle risotto, charred cippolini onion, red wine demi

#### ADD ONS 15.

**ROASTED CARROTS**  
whipped ricotta,  
agave, spiced walnuts

**BRUSSELS SPROUTS**  
pancetta,  
roasted lemon

**CRISPY GARLIC  
POTATOES**  
parmesan, herb oil

### DOLCI

choice of

**LEMON TART**  
toasted merengue, blueberry,  
mint, pistachio praline

**TIRAMISU**  
mascarpone cream, lady fingers,  
coffee liquer, chocolate short bread

\* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations. An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.