

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
cabernet vinaigrette VG

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 liquor, 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.