**Valentine’s Day**

$125

**Antipasti**

**Shrimp & Polenta**

Fresh wild Georgia shrimp with roasted peppers,

broccoli rabe, sundried tomato, and crispy stone-ground *polenta*

**Crab & Lobster Soup**

Maine peekytoe crab, in a homemade lobster bisque, with a dollop of crème fraiche

**Pennsylvania Duck – Three Ways**

Farm-raised duck leg, slow roasted, house-made duck pate crostini and pan-seared foie gras over Sardinian black lentils

**Burrata**

Handmade burratafrom Campania, Italy, with fresh black mission figs, grilled endives, and DOP prosciutto di Parma

**Roasted Bone Marrow**

Canoe-cut, roasted-on-the-bone, marrow served with beef tartare, pickled onions, Dijon mustard aioli, asiago cheese, and toasted garlic crostini

**Lobster & Uni Pasta**

Fresh Portland, ME sea urchin and Nova Scotia lobster

 with homemade cuttlefish pasta

**Duxbury, MA Oyster Sampler with Caviar**

 Two *King Caesar* oysters baked with *Prosecco*  zabaglione and

 four “Duxbury Select” on-the-half-shell topped with French *Ossetra* caviar

**Pork Two Ways**

A duet of local pork from *Chickering Farm* in Westmoreland, NH:

*Crispy Pork Belly* - with fig-infused balsamic vinegar

*Oven-Roasted Suckling Pig Torta Rustica*

**Carpaccio**

Honoring the Renaissance painterand perfected by *Harry’s Bar*  in Venice

**Blood Orange Salad**

Sliced fresh blood orange, pistachio, shaved fennel, and trevisano, topped with a

 house-made orange vinaigrette

**Seafood Trio**

Martha’s Vineyard yellow-fin tuna *tartare,* sweet bay scallops,

 and striped bass ceviche

**Principali**

**Lamb Sampler**

Spring lamb four ways: grilled rib chop, roasted bone-in lamb loin, homemade merguez sausage, and lamb ravioli with baby heirloom carrots

**Pasta: Two Ways**:

 Veal *Tortellon*i- with *Chickering Farm*-raised veal and homemade cacciatore sauce

Mushroom *Ravioli*– with local and hand-foraged wild mushrooms

**Lobster Agnolotti Pasta**

Maine lobster and Venetian-style tri-colored pasta *agnolotti*

with chanterelle mushrooms, grilled asparagus, and crumbled guanciale

**Rabbit Pasta**

Slow-cooked small farm Sonoma rabbit, in the Tuscan-style,

with pappardelle pasta, crispy pancetta, and fresh rosemary

**Bass**

Local Rhode Island wild black bass with black trumpet mushrooms,

fresh herb *salsa verde*, and creamy local parsnips

**Chicken**

Honey-truffle glazed Cornish hen with braised artichokes,

pearl onions, and pancetta

**Wild Boar**

Pan-seared wild boar rib chop, with caramelized cauliflower, Aceto balsamic vinegar, and a baked Gorgonzola apple

**Diver Scallops**

Day boat-harvested Cape May sea scallops, pan-seared,

on top of Amarone-infused risotto with endives and radicchio

**Beef**

Grilled Black Angus beef tenderloin with Hudson Valley *foie gras*, baked *pasta carbonara*, and roasted baby bell peppers

**Veal Tenderloin**

Pan-seared medallions of veal tenderloin with

red chard, black-eyed peas, and porcini mushroom spaetzle

**Osso Buco**

Pasture-raised veal *ossobuco* with saffron *risotto carnaroli alla Milanese*

**Dolci**

***Tiramisu –*** with artisanal coffee liqueur, lady finger cookies, and whipped *mascarpone*

***Venetian chocolate torta*** *--* with preserved cherries from *Cantiano, Italy*

***Sicilian Aphrodisiac*** *--* Rosemary-infused blood orange with honey-lavender *mascarpone*