

VALENTINE'S DINNER MENU

3 COURSES \$49 | FEB 14 - FEB 17 | 1/2 OFF SELECT RESERVE WINE BOTTLES

AMUSE

Htipiti

roasted red pepper and greek feta spread, lavash

FIRST

Roasted Beet Soup

candied hazelnut

Atlantic Octopus Cioppino

braised octopus, chickpeas, fresh basil

Beef Carpaccio

beetroot, radish, pecorino, pickled mustard seeds, worcestershire

SECOND

Pan Seared North Atlantic Scallops

potato & celery root purée, brown butter sauce, capers

Veal Agnolotti

local veal, house made pasta, black truffle, red wine veal jus

Melanzane Alla Parmigiana

eggplant, house made mozzarella, sun dried tomatoes, red pepper coulis

THIRD

Flourless Chocolate Cake

chocolate ganache, raspberry coulis

Hazelnut Bread Pudding

sambuca anglaise

Chef Charles Lyons

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.