



Valentine's Day Menu

the honeymoon suite gin, pomegranate syrup, lemon, prosecco 20
prosecco rose, riondo, **veneto** 750ml bottle 54
limonzero spritz n/a limoncello, prosecco zero, bitters 16

Antipasti

LI diver scallops

honey nut squash, pomegranate, hazelnuts, truffle

fluke carpacchio

paddlefish caviar, marinated beech mushroom, croutons, lemon crema

hearts of buffalo mozzarella ravioli

lobster meat, vodka sauce, basil

~**Sauvignon Blanc**, Love block, Marlborough, New Zealand 2023~

Secondi

fillet of alaskan black cod

lemon zabaglione, blood orange, roasted baby beets & marble potatoes, parsley

grilled filet mignon

bone marrow & black pepper butter, potato tortino, creamed spinach budino

lobster spaghetti

fresh spaghetti alla chitarra, stewed cherry tomatoes, white wine, basil, calabrian chili

~**Rosso di Montalcino**, Il Poggione, Tuscany Italy 2022~

Dolce

berry tart

passionfruit zabaglione, toasted almond

pistachio panna cotta

raspberry macaroon, toasted spiced pistachio, white chocolate

~**Rose Prosecco** Rionda, Veneto, Italy NV~

\$75 per person prix fixe menu

\$35 per person wine pairing

all dishes available ala carte & most gluten-free