

Valentine's DAY

1st Course

Fresh Oysters for 2
w/ vanilla mignonette and crispy capers
Or
Salumi for 2
Chef's selection of two meats and two cheeses

2nd Course

Tuscan Bean Soup
or
Arugula Salad
With Parmigiano Reggiano crisps and aged balsamic dressing
or
Roasted Brussels Sprout Salad
Balsamic roasted sprouts, crispy pancetta and a shallot/apple agrodolce

3rd Course

Oven Baked Lasagna
or
Wild Mushroom Risotto
With king oyster mushrooms, finished with truffle oil
or
House Aged Striploin
With cauliflower purée, rapini, asparagus, king oyster mushrooms and red wine demo glaze
or
Seabass
With pickled cucumber, frisée, radish, beets and finished with dill butter sauce

4th Course

Strawberry and Lime Sorbet
With mint
&
Pear and Ginger Sorbet
With pomegranate
Or
Homemade Chocolate Torte served warm, with fruit compote

