VALENTINE'S DAY
- MENU -

Amuse Bouche

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Scallop
Filo, fennel cream, kumquat

or

Artichoke
Sunchoke, cardoons, creme fraiche

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Chitarra
Crab, pea tendrils, almond, aleppo pepper

or

Cavatelli
Braised boar, crescenza, huckleberries

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Grape Leaf Wrapped Monkfish
Radish, celery root, meyer lemon

or

Aged NY Strip Loin
Braised alliums, gorgonzola

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Meyer Lemon Ricotta Cake
Zabaione, poppyseed lace cookie

or

Chocolate Torrone Semifreddo
Coffee whip, almond grappa soaked cherries

Tasting Menu **85 per person**