

Valentine's Day 2018

~ANTIPASTI~

Foie Gras Torchon, Potato Scallop, Wild Mushroom Broth,
Golden Raisins, Grapes, Spinach, Port Wine Reduction

\$17

~PRIMI PIATTI~

Fusilli, Smoked Salmon, Green Peas, Sun-Dried Tomatoes,
Vodka Tomato Cream Sauce

\$25

~SECONDI~

For Chef's Menu Select one of the following:

Chilean Seabass, Mint, Green Pea, Parmigiano Broth; Mashed
Potatoes, Fennel, Wild Arugula Salad, Chile Oil Dressing

\$39

Grilled New York Steak, Creamy Chanterelle Mushroom Sauce;
Mashed Potatoes, Grilled Zucchini, Pearl Onion

\$45

Cauliflower Steak, Quinoa, Piquillo Pepper Sauce

\$30

~DOLCE~

Tulip Shaped Waffles Filled with Raspberry Sorbet, Chocolate &
Vanilla Gelato, Berry Sauce, Fresh Berries

\$12

4 Course Chef's Menu: New York \$85 - Chilean Seabass \$80 - Cauliflower Steak \$70

Does not include tax or gratuity