



Happy Valentine's Day!

FRIDAY, FEBRUARY 14, 2025

APERITIF

Cupids Kiss \$13

Gin | Blood Orange | Honey | Prosecco

AMUSE BOUCHE FOR THE TABLE...

DEVILED EGGS "CARBONARA"

Kewpie | Parmigiano | Black Pepper | Crispy Guanciale | White Truffle Oil

SLOW ROASTED TOMATO CAPRESE

TO BEGIN...

Choice Of:

MIXED FIELD GREENS

Green Apple | Chèvre | Candied Pecan | Champagne Vinaigrette

SIGNATURE CAESAR SALAD

House-Made Croutons | Parmigiano-Reggiano | Cracked Black Pepper

CAULIFLOWER BISQUE

Calabrese Crema | Chives

FOLLOWED BY...

Choice Of:

CREAMY CARNAROLI RISOTTO

Fresh English Peas | Mint-Baby Arugula Salad | Lemon | Locatelli

CAMPANELLE BOLOGNESE CLASSICO

SMOKED GOUDA RADIATORE

Caramelized Cauliflower | Red Onion | Smoked Gouda Crema | Pink Peppercorn | Toasted Hazelnuts

ENTRÉE...

Your Choice of Entrée Served with Crispy Tuscan Potatoes

PAN SEARED POTATO GNOCCHI (V)

Heirloom Tomato | Broccolini | Red Onion | Chile | "Lemon Butter"

PAN ROASTED ORA KING SALMON FILLET WITH ASPARAGUS

BLACK TRUFFLE-GLAZED ROASTED CHICKEN WITH GRILLED BROCCOLINI

CAST-IRON BEEF FILET MIGNON WITH CHARRED GREEN BEANS

(\$20 Supplement)

FOR DESSERT...

Choice Of:

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nib | Ganache | Vanilla Bean Chantilly

RICOTTA CAKE WITH ORANGE & ALMOND

\$100 Per Person Plus Tax and 20% Gratuity

\$45 Wine Pairing

Thank You for Joining Us!



**Menu subject to minor changes*