



2025 VALENTINE'S DAY MENU | \$75/PERSON | 3-COURSES

Appetizers

CHOOSE ONE:

CLAMS

GARLIC WINE SAUCE, CRISPY PANCETTA, PICKLED RED ONIONS

ROASTED BEET SALAD

GOAT CHEESE, SUNFLOWER SEEDS, EXTRA VIRGIN OLIVE OIL

BURRATA

STRAWBERRIES, PEACHES, BALSAMIC GLAZE, TOPPED WITH TOASTED ALMONDS

BABY KALE SALAD

TOASTED ALMONDS, BLUEBERRIES, RASPBERRIES, CRISPY PANCETTA, MANGO DRESSING

Entrees

CHOOSE ONE:

LAMB SHANK

SAFFRON RISOTTO, PEAS, AU JUS SAUCE

SALMON

COUSCOUS, SHAVED CUCUMBER, CAPERS, MUSTARD GRAIN SAUCE

LOBSTER RAVIOLI

BLUSH SAUCE, SWEET PEAS, TOASTED BREAD CRUMBS

FUSILI

ARUGULA PESTO, SHRIMP, WILD MUSHROOMS, CHERRY TOMATOES

Desserts

CHOOSE ONE:

TIRAMISU | CHOCOLATE CAKE | GELATO

*INCLUDES COMPLIMENTARY LIMONCELLO

Consuming raw or under cooked food may result in food-borne illness, especially if you have a medical condition.

2/2025