

Valentine's Day

Please Select One Item from Each Course

FIRST COURSE

GF Carne Salada

Salted raw beef, pickled onions, arugula, Parmigiano Reggiano, lemon, extra virgin olive oil

Crab Luigi

Lump crab, avocado, basil, lemon, cucumber, tomato, cracker

V House-made Stracciatella

Pears, pear butter, fennel pollen, pangrattato, arugula

SECOND COURSE

Seared Duck Mezzalune

Kohlrabi, Bozner sauce, fried onions

GF V Grilled Carrots

Whipped goat cheese, pistachio, date vinaigrette, pea shoots

Smoked Duck Manicotti

Crepe, bechamel, asiago, fontina, leeks

THIRD COURSE

Tagliatelle White Bolognese

Bacon, veal, white wine, cream, Parmigiano Reggiano

V Black Truffle Gnudi

Ricotta, Parmigiano Reggiano, cauliflower

GF Shrimp & Polenta

Mascarpone polenta, roasted red pepper sauce, chive, corn relish

FOURTH COURSE

V Chocolate Espresso Bread Pudding

Hazelnut foam, white miso, tart cherries

V GF Amaretto Semifreddo

Almond crunch, Valhrona cocoa

V Brown Butter Blueberry Tart

Benne, vanilla bean, white chocolate

GF V Denotes Items that are *VEGETARIAN* and *GLUTEN FREE*. Please note not all ingredients may be listed. Inform staff of any allergies