



Valentine's Day

Thursday, February 14th 2019



Raw Bar

Beau Soleil Oyster Prosecco pink peppercorn mignonette 3.20/ea.
Wild Jumbo New Zealand Langoustine olive oil, Meyer lemon 15/ea.

Salad & Appetizer

White Asparagus & Lobster butter poached white asparagus, Nova Scotia lobster, blue crab 25
Citrus Salad Pomelo, grapefruit, blood orange, almond granola, Calabrian chili, Taggiasca olive, pecorino 17
Prosciutto & Burrata porcini mushroom crostone, shaved winter truffle 26
Tuscan Kale shaved Brussels sprouts, Honeycrisp apple, pistachio pesto, fiore sardo 17
Dry Aged Beef Carpaccio hazelnut, pane carasau, oyster mushroom, shaved winter truffle 25
Foie Gras Torchon brioche toast, pistachio, kumquat, cracked black pepper 23
Roasted Squash imported stracciatella, pumpkin seed pesto 19

Pasta

King Crab Risotto Prosecco and mascarpone Sor Melotti risotto, Meyer lemon, wild Alaskan king crab 38
Tonnarelli Carbonara cured guanciale, organic egg, pecorino Romano, cracked black pepper 24
Squid Ink Spaghetti grilled calamari, wild shrimp, Manila clams, parsley, chili, basil 26
Cacio e Pepe & Truffle pecorino, cracked pepper, shaved Perigord truffle 38
Spinach Mafaldine veal Ossobuco ragù, asparagus, gremolata 25
Ricotta Gnocchi artichoke, marjoram, chanterelle, lemon zest 25

Main

Grass Fed NY Strip cacio e pepe potato gratin, glazed cipollotti, jus 35
Dayboat Scallop white asparagus, Honeycrisp apple, celery root, pomegranate 33
Bone-In Ribeye for Two 40 day dry aged ribeye, broccoli rabe, mushrooms 3/oz.
Wild Striped Bass Manila clams, seafood bisque, wood fired fennel, orange 34
Rohan Duck foraged chanterelles, artichoke, parsnip puree 31