

**Valentine's Day 2024**

\$130 per couple ++

Includes a complimentary Prosecco toast

**Appetizers:**

**Zesty Grilled Portuguese Octopus**

smoked paprika, garbanzo bean puree, garlic confit, slow roasted grape tomatoes, cilantro oil

**Homemade Ravioli**

filled with sweet pea & tofu, topped with butternut squash velouté, shaved oyster mushrooms

**Petite Hanger Steak**

marinated with rosemary and Szechuan peppers, with oven roasted tri-color vegetable spaghetti

**Mussels**

1 lb. of mussels, garlic confit, white wine & parsley (Your choice of white or red)

**Soup & Salad:**

**Belgian Endive Salad**

gorgonzola dolce, grilled radicchio, pomegranate, toasted almonds, microgreens, tossed in a roasted shallot vinaigrette

**Shrimp Bisque:**

With tarragon crema

**Grilled Romaine Salad:**

shaved pecorino, toasted homemade focaccia, hard-boiled egg confetti, homemade Caesar dressing

**Main Course:**

**Homemade Spinach Fettuccine**

Vegetable Ragout (vegan)

**Pan Roasted Branzino Filet:**

Piccolino olives, grilled zucchini, fingerling potatoes, pomodoro sauce

**French Cut Chicken Breast:**

Roasted truffle jus, porcini mashed potatoes, parsnip saute

**Beef Osso Buco Risotto**

Saffron risotto, braised beef osso buco, gremolata garnish

**Dessert:**

**Semifreddo:**

Belgian white chocolate and fresh raspberry layers

**Gianduia Creme Brulee:**

Turbinado sugar

**Mango & Rum Parfait**

With roasted pineapple

**Chocolate Truffle:**

With strawberry dust and white chocolate sauce