

Celebrate Valentine's Weekend

BUBBLES & CAVIAR FOR TWO

TWO GLASSES OF VEUVE CLICQUOT CHAMPAGNE AND KALUGA RESERVE "THE NEW BELUGA" 1 OZ.
buckwheat mini blinis crème fraîche chives 125.

ANTIPASTO

COLOSSAL LUMP CRAB COCKTAIL

shaved napa, black alba truffle winter slaw

PRIMI

gf BURRATA

house burrata mozzarella, culatello di zibello, preserved baby artichokes

KEY WEST JUMBO STONE CRAB CLAW

better than joe's mustard sauce 10. supp/ea.

PICCOLI CANNELLONI D 'ASPARAGI

robiola cheese, green & white asparagus filled cannelloni, wood burning oven gratinee, chives bechamel, hazelnut focaccia crumbs

gf SICILIAN STYLE HAMACHI CRUDO

pristine yellowtail, blood orange sicilian olive oil emulsion, sicilian chilies, gaeta olives

gf LOBSTER BISQUE

traditional lobster bisque au cognac, with maine lobster morsels add 5.

gf CARPACCIO ALL ALBESE

thin sliced beef tenderloin, black alba truffle bagna cauda sauce, castelmagno cheese, pickled mushrooms

gf POLPO

grilled mediterranean octopus, ligurian olives, fresh fava purée, pickled red onion

gf ARUGULA & BEETS

arugula, roasted golden beets, balsamic vinaigrette, gorgonzola crumbles, candied walnuts

CAESAR

organic romaine hearts, pricci caesar dressing, parmesan focaccia crostini, sicilian white anchovies

SECONDI

TRUFFLE FETTUCINE

fettucine, black alba truffle - shaved tableside

VEAL PARMIGIANA

lightly pounded dutch veal chop, tomato, mozzarella & parmigiano reggiano glaze 5. supp.

gf SCALLOPS & LOBSTER RISOTTO

maine lobster and georges banks scallops aquerello risotto, finished with mantecato with smoked mozzarella

gf CHILEAN SEABASS LIVORNESE

tomato & vermentino wine fume, pantelleria capers, olives, spinach aglio e olio

gf CHAR-GRILLED FILET MIGNON

local mushrooms in barolo wine sauce, rosti potatoes 10. supp.

PRAWNS AND SCAMPI PASTA

garlic butter roasted jumbo prawns, braised scampi sauce, vermintino wine, heirloom tomatoes, orecchiette pasta

gf MEDITERRANEAN BRONZINO

grilled whole bronzino, sauteed broccoli florets, preserved lemon salmoriglio
(our chefs will fillet your fish for your enjoyment)

RAVIOLI DI BRASATO

beef shortrib ravioli, barbera wine jus, roasted wild mushroom

DOLCI

CUPID'S RED APPLE

calvados apple bavaroise mousse, soft center gala apple gelee, dark chocolate crumbs, prosecco lemon jelly 4. supp.

RICOTTA CHEESECAKE

cranberry marmalade, sicilian citron lemon, marzipan crunch

HEART OF TIRAMISU

espresso soaked sponge cake, layered with brandied mascarpone cheese

ROASTED PEAR

roasted forelle pear wrapped in puffed pastry, brandy and vanilla creme anglais, served warm with mascarpone whipped cream

BOMBA

valrhola chocolate mousse bomb, peruvian chocolate center, chambord marinated raspberries & blood orange

prix fixe 150./person. wine pairings 49./person. beverages, tax & gratuity not included