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

LOBSTER!
main lobster morsels crisped in oil, smoked celeriac mousse, chive blossom

PRIMI

BURRATA
our fresh burrata with iberico ham on a parmesan crostino, baby artichoke giardiniera

KEY WEST JUMBO STONE CRAB CLAW
better than joe's mustard sauce 10. supp/ea.

TRUFFLE & MUSHROOM PETITE CANNELONI
day made pasta filled with local mushroom and ricotta, gratinee in the wood burning oven, fontina bechamel shaved fresh black truffle

gf SICILIAN STYLE HAMACHI CRUDO
pristine yellowtail, blood orange sicilian olive oil emulsion, sicilian chilies, gaeta olives

LOBSTER BISQUE AU COGNAC
classic maine lobster bisque, buttery jumbo lump crab

gf CARPACCIO ALL ALBESE
thin sliced beef tenderloin, black alba truffle bagna cauda sauce, castelmagno cheese, pickled chanterelle

gf OYSTER DUO ON ICE
Oyster Duo On Ice, With Cocktail Sauce, Shallot Mignonette And Pomodoro Gremolada
Three East Coast, Boomamoto MC
Three West Coast Minter WA

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

RAVIOLI DI BRASATO E TARTUFO
sloww braised beef short ribs filling, barbera wine natural jus, shaved alba truffles

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

gf SCALLOPS & KING CRAB RISOTTO
alaskan king crab, george's bank scallops, baby artichokes, fine herbs

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.

TORTELLI D'ARAGOSTA
maine lobster filled tortelli pasta, yellow tomato and leek composta, buttery lobster

gf MEDITERRANEAN BRANZINO
grilled whole branzino, sauteed broccoli florets, preserved lemon salmoriglio
(our chefs will fillet your fish for your enjoyment)

TAGLIATELLE WINTER PAGLIA E FIENO
day made tagliatelle pasta, ortolana sauce of winter vegetables and white asparagus

DOLCI

CUPID'S RED APPLE
calvados apple bavaroise mousse, soft center gala apple gelee, dark chocolate crumbs, prosecco lemon jelly 4. supp.

RICOTTA CHEESECAKE
sicilian lemon and blueberries compote, marzipan crunch

HEART OF TIRAMISU
espresso soaked sponge cake, layered with brandied mascarpone cheese

COPPA AL LIMONCELLO
Amalfi Lemon Gelato, Lemon Almond Blondies, Candied Lemon, Limoncello Liquor Shot!

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

prix fixe 149./person. wine pairings: traditional 49./person & signature 89./per person. beverages, tax & gratuity not included