



Valentine's day

Thursday, February 14th 2019
menu to be a la carte

antipasti

Add shaved Umbrian truffle \$15-



**½ dozen Beau Soleil oysters, Champagne mignonette*

**Wild Jumbo New Zealand langoustine crudo, unfiltered oil, lemon, cracked pepper*

**Warm seafood salad, lobster, octopus, wild shrimp, Squid, herbed lemon vinaigrette*

** Beef tenderloin tartare, sunchoke chips ,king oyster mushrooms carpaccio,
truffle vinaigrette Reggiano DOP*

**Grilled baby artichokes, pistachio mint pesto, spigarello salad, buffalo mozzarella*

**Pistacchio dusted Hudson valley foie gras torchon, amarena cherries, sesame seeds flat bread*

**Local Burrata cheese, 18 months prosciutto di Parma, Porcini mushroom crostino*

**Red endive and Radicchio tardivo salad, lady apples, hazelnut, ubriaco rosso cheese*

secondi

Pappardelle with braised artichokes, mint & aged ricotta

**Squid ink spaghetti, spicy chili, Alaskan king crab, Meyer lemon*

**Wild mushrooms, mascarpone, Prosecco & shaved truffle Aquarello aged risotto*

**Home made spinach Mafaldine, Veal ossobuco ragout, asparagus*

**Seared diver scallops, parsnip puree, grilled spigarello, pickled chili lemon vinaigrette*

**Wild black bass filet, white bean puree, braised artichokes, herbs*

**Painted Hill farm grass fed filet mignon, whipped potato, horseradish, grilled abalone mushroom*

**Iberico pork shoulder, lentils, salsa verde , apple gremolata*

**Colorado lamb chop, braised shoulder, sunchoke , rapini , jus*

dolci

**Bittersweet chocolate ganache torte, Maldon sea salt, butterscotch, salted caramel gelato*

**Pisatacchio del Bronte parfait with black berries & meringue*

**Strawberries frangipane tart, strawberries gelato, ginger sabayon*

**Cocoa & hazelnut praline Mascarpone gelato with amarena cherries drowned in a
shot of brandy spiked espresso*