

Valentine's Day Offerings

BY EXECUTIVE CHEF BERNARD LIVINGSTON

Amuse Bouche

SMOKED SALMON PATE

crostini, tobiko caviar, edible flowers

Appetizers

ITALIAN WEDDING SOUP

petit pork and beef meatballs | tender greens | homemade chicken stock

7 cup | 11 bowl

BLOOD ORANGE & ARUGULA SALAD

heart of romaine | shaved fennel | grape tomatoes | candied cashews | rosé vinaigrette | 15

ITALIAN BURATTA SALAD

smoked beefsteak tomato | micro basil | balsamic reduction | 20

Entrées

SLOW BRAISED SHORT RIBS

Duchess potatoes | baby carrots | chimichurri | Syrah Jus | 55

PAN SEARED BLACK COD MEUNIERÈ

lemon | parsley | basmati rice | baby carrots | 45

RED AND GOLD BEET RISOTTO

goat cheese crumble | soba reduction | edible flowers | 30

Desserts

RASPBERRY CHEESECAKE

| 15

PERFECT STRAWBERRIES

lavender and vanilla cream | 15

CHOCOLATE MOUSSE

| 15

