



VALENTINE'S DAY 2025

✦ MENU ✦

\$110 / PERSON

STARTER

Pane e Olio

*freshly baked dinner rolls, European olive oil,
& Parmigiano Reggiano*

FIRST COURSE

Smoked Duck Breast Bruschetta

*smoked duck breast, ricotta salata,
cranberry relish, & micro basil*

SECOND COURSE

Tuscan Panzanella Salad

*Tuscan bread & herbs, heirloom tomatoes,
fresh buffalo mozzarella, caramelized shallots,
cucumber, & fresh basil, with citrus vinaigrette*

THIRD COURSE

choice of

Surf & Turf

*100 day-aged filet mignon with parmesan crust
& red wine sauce, Spanish crabcake, crab claw,
purple asparagus, & Béarnaise sauce*

Scallops & Risotto

*pan-seared sea scallops, risotto,
Parmesan broth, wild mushrooms,
& grilled purple asparagus*

Wild Mushroom Ravioli

with saffron cream sauce & pecorino romano

DESSERT

Strawberry Pistachio Cake

Chocolate Covered Strawberry

18% gratuity applied to groups of 5 or more and checks over \$100.

