



Valentine's Premium Menu

3 Course Menu -\$190pp

Includes: Caviar & Champagne

(excluding tax, gratuities and beverages)

Only Available on Saturday, February 14

Royal Osetra Caviar with Traditional Accompaniments
Paired with one glass per person of Brut Champagne "Black Label" Lanson nv (France)

1st Course

Choice of one:

Lobster Bisque - Lobster, Sweet Pepper Conserva, Tomato

Pappardelle - Homemade Wide Noodles, Duck Ragù, Parmigiano

Gnocchi - Homemade Pillows of Potato & Ricotta Gnocchi, Pomodoro Sauce, Basil

Caesar - Romaine, Crouton, Classic Caesar Dressing

Pear Salad - Field Greens, Poached Pear, Italian Goat's Cheese Black Walnuts, Pear-Moscato Vinaigrette

Oysters - Pan-Fried Oysters over Leek Remoulade, Creme Fraiche, Chives

Eggplant Parmigiana - Eggplant, San Marzano, Mozzarella, Basil, Parmigiano

Escargots - Sautéed in Extra Virgin Olive Oil, Butter, Tomato, Red Pepper Flake, Garlic Crostini

Burrata - Housemade Cow's Milk Burrata, Roasted Baby Beets, Blood Orange, Sicilian Pistachio

2nd Course

Choice of one:

Rigatoni - Beef & Veal Bolognese, Smoked Mozzarella

Lobster Ravioli - Homemade Ravioli filled with Lobster & Ricotta, Lobster Sauce

Pasta Mista - Penne Pomodoro, Gnocchi Tartufo, Ricotta Agnolotti in Spinach Sauce

N.Y. Strip - Grilled 10oz Strip Steak, Mushroom Conserva, Beef Sugo

King Salmon - Roasted Beet, Fennel, Celery Root Puree, Citrus Beurre Blanc

Veal alla Pizzaiola - Milk-Fed Veal Loin, San Marzano Pomodoro, Garlic Confit, Oregano, Olive Oil, Broccoli Rabe

Braciola - Rolled Pennsylvania Veal Skirt Steak, Prosciutto, Beef & San Marzano Tomato Ragù
Broccoli Rabe, Parmigiano

3rd Course

Choice of one:

Fresh Mixed Berries - Chantilly Cream

Ricotta Cake - Ricotta Cake, Poached Berries, Vanilla Gelato

Tiramisu - Mascarpone, Spongecake, Coffee Ice Cream, Espresso Crema

Cheesecake - Seasonal Preparation

Chocolate Cake - Chocolate Cake, Toasted Hazelnuts, Chocolate Gelato, Chocolate Butter Cream
Toasted Italian Meringue