

VALENTINE'S DAY

Four Course Menu \$85

 *Exclusive Wine Pairing \$30*
Includes choice of one pairing per course.

ANTIPASTI

Envoltini Di Pancetta

Bacon-wrapped Eggplant & Zucchini, Served with Grilled Bread

Or

Salmone Rosso

House Cured Lipstick Salmon with Capers, Red Onion & Crème Fraiche, Served with Bread Stick

 *Domaine Ste Michelle, Rosé Sparkling, Washington State*

 *Campo Al Mare, Vermentino, Bolgheri, Italy*

ZUPPA OR INSALATA

Zuppa

Roasted Pepper & Tomato with Crème Fraiche

Or

Insalata

Apple & Persimmon, Chicory & Candied Walnuts with Buttermilk Blue Cheese

 *Lechthaler, Pinot Grigio, Trentino, Italy*

 *Laetitia, Bonnet Creek Reserve, Pinot Noir, Arroyo Grande, California*

PRIMI

Risotto Ai Porcini

Chimay Braised Beef Short Rib Ossobucco with Melted Leeks,
Served with Horseradish Gremolata

 *Frescobaldi, Lucente, Sangiovese-Merlot Blend, Tuscany, Italy*

 *Clos De Chacras, Malbec, Mendoza, Argentina*

Or

Pesce

Grilled Halibut Skewers, Calamari & Fregola Ragu with Bacon,
Served with Meyer Lemon Aioli

 *La Braccasca Antinori, Vino Nobile Di Montepulciano, Siena, Italy*

 *Luisa, Sauvignon Blanc, Friuli, Italy*

DOLCE

Les Coeurs En Chocolat

Heart in Chocolate

 *Pineto Marengo Brachetto D'acqui*

*Prices do not include tax and gratuity.
Regular Dinner & Children's Menu available upon request.*

