

PLATES Valentine's Menu

3 Course Pre-Fixe
85 Per Person

Appetizers

Crostini of Burrata, Caramelized Pistachio and La Quercia Prosciutto
Grilled Bread, Field Greens

Tartar of Yellow fin and Hamachi Tuna
Scallion, Jalapeno, Avocado, Spicy Mayo

Gorgonzola Salad
Mixed Greens, Dried Figs, Pears, Walnuts, Celery, Raspberry Walnut Dressing

Oyster and Shrimp Cocktail with Tomato and Black Pepper Jelly
Horse Radish, Chives, Pepper

French Onion Soup with Oxtail and Black Truffle
Aged Gruyere, House Levain Crouton

Entrees

Pan Roasted Trout
Lemon and Almond Risotto, Roasted Carrots and Broccoli, Peas,

Seared N.Y. Strip Steak
Cheddar Potato Gratin, Garlic and Parsley Butter, Heirloom Tomato Salad, Green Beans

Pappardelle Lamb Bolognese
Lamb Ragu with Olives, Tomato, Chili, and Zucchini,

Pork Meat Ball, Bacon, and Winter Black Truffle Pizza (Vegetarian Available)

Crispy Confit Duck Leg
Polenta, Brussel Sprouts, Turnips, Chinese Broccoli, Black Garlic Sauce

Desserts

Hot Buttermilk Donut
Cinnamon Ice Cream, Caramel Sauce

Chocolate Cake with Chocolate Frosting
Rosemary Whipped cream

Key Lime Pie
Whipped Cream, Cherries

Elvis Ice Cream Cake
Banana Ice Cream, Peanut Butter, Marshmallow Fluff, Hot Fudge

Lemon Pound Cake
Nutella, Strawberries, Toasted Almonds, Sour Cream and Brown Sugar, Chocolate Ice Cream