

Thank you for joining us on  
Valentine's Day!

**\$75** per person

Please choose one appetizer,  
and one entrée per person.

..HAPPY..  
Valentine's  
..DAY..

## glass wines

### RED 7<sup>oz</sup> glass

- argento malbec 10
- luccarelli primitivo 11
- henry of pelham baco noir 12.5
- bolla valpolicella 13
- bosca malbec 15
- creekside shiraz 15
- tom gore cabernet 16.5
- deloach pinot noir 17

### WHITE 7<sup>oz</sup> glass

- ruffino orvieto 11.5
- henry of pelham pinot grigio 12.5
- ruffino lumina pinot grigio 12
- ravenswood chardonnay 14
- cave spring riesling 14
- toasted head chardonnay 15
- kim crawford sauvignon blanc 16

### SPARKLING 5<sup>oz</sup> glass

- val d'oca prosecco 10

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## WINE FLIGHT

sample a 2<sup>oz</sup> tasting portion of each of these three wines:

### SPANISH MONASTRELL FLIGHT 15.5

1. castaño hécula 2017, yecla spain  
a juicy, approachable and sleek red monastrell with a warm and cozy palate, round tannins and polished flavors.  
gl 14 btl 50
2. alceño 12 meses 2014, jumilla spain  
ultra-ripe blackberry nose with grilled nuts and mocha. the palate has muscular tannins and a long blackberry core that holds impressively.  
gl 15.5 btl 52
3. la tremenda 2016, alicante spain  
the wine has the character of the variety. its elegant rusticity has a fresh, herbal twist and a palate with fine-grained tannins, nicely textured and with a supple, very tasty finish.  
gl 16.5 btl 56

## appetizers

### FRITTO MISTO

mixed fry of calamari, rock fish and artichoke hearts, lemon tartare sauce.

### RISOTTO BALLS

mushroom risotto, parmesan, mozzarella, fried, wood oven tomato sauce.

### PROSCIUTTO SHRIMP

cast iron seared, bagna cauda butter, pickled fennel salad.

### ESCARGOT

crimini mushrooms, gouda cheese, garlic bread crumbs, classic escargot butter.

### CRAB CAKES

red crab meat, old bay seasoning, pan fried, chipotle-sundried tomato aioli.

### AGNOLETTI PASTA

fresh pasta filled with braised duck and pork, brown butter, squash and parmesan.

### BEET AVOCADO SALAD

arugula, toasted almonds, oranges, citrus vinaigrette.

### CAESAR SALAD

flatbread croutons, crisp pancetta, romaine and shaved parmesan.

## entrées

### GRILLED FILET OF BEEF

certified angus beef®, bacon wrapped and grilled. served with yukon gold whipped potato, parmesan broccolini and smoked tomato jus.

### BUTTER ROASTED SCALLOPS

topped with shaved fennel and pomegranate vinaigrette. crispy polenta fries with saffron aioli.

### CHICKEN OSCAR

wood oven roasted breast of chicken topped with asparagus, lobster and crab meat with a tarragon cream sauce. coconut milk and carrot rice pilaf.

### OSSO BUCCO

braised veal shank, tomato-red wine sauce, topped with tangy pepperonata, risotto milanese.

### RACK OF LAMB

herb-dijon bread crumb crust, wood oven roasted. dried cherry jus, potato-squash dauphinoise.

### CEDAR SALMON

sustainably farmed salmon, roasted on cedar with an avocado salsa. mediterranean pearl couscous with sundried tomatoes, olives, fresh herbs and feta cheese.

## dessert

### DESSERT FOR TWO

sharing platter of butterscotch budino, chocolate brownie with vanilla ice cream, olive oil cake with sweet cream and lemon semifreddo with blueberry sauce.