

Happy Valentine's Day!

Layered Caprese Salad

red and yellow hothouse tomatoes, fresh mozzarella,
fried marinated artichoke hearts, balsamic drizzle, basil oil



Crab Risotto

herb parmesan and panko crust, garlic, white truffle oil



Cioppino

roasted tomato saffron nage, shrimp, mussels, bay scallops,
lobster and crawfish meat, parmesan and garlic toasted sliced baguette



Veal Osso Buco

roasted red pepper gnocchi, veal demi glace, peas, roma tomatoes,
portabella mushroom, fresh basil, parmesan crisp, micro green gremolata salad



Espresso Rubbed Kurabota Pork Chop

smoked bacon lardons, fingerling and sweet potato hash,
fennel apple slaw with champagne vinaigrette, sauce choron



Roasted Vegetable Napoleon

grilled marinated eggplant, squash, portabella mushroom, red onion, red peppers,
roasted roma tomatoes, filo crisp, and herb boursin cheese white truffle and asiago cream sauce



Dessert a Deux

Callebaut Chocolate Strawberry Hazelnut Terrine
espresso coffee caramel, spiced vanilla bean crème anglaise

\$99 per couple

with bottle of Freixenet blanc de blanc \$109

does not include tax or gratuity