



Valentine's Day Menu

\$65 per person (not including tax and gratuity) • additional \$40 per person with wine pairing

First Course

Pink Cauliflower Soup
candied hazelnut, crème fraiche

Gamberoni Diavola
2 prawns dressed in Calabrian chili sundried tomato pesto

Tre Bruschette
garbanzo, tomato, caponata

Fennel Blood Orange Salad
mixed herbs, pistachio vinaigrette and goat cheese

Second Course

Lobster Tortellini
in a creamy lobster bisque

Truffle Crème Ravioli
house-made cheese ravioli with truffle crème sauce

Rabbit Ragu
slow cooked in marsala wine, port, and porcini served over pappardelle

Mushroom Fettuccine
a medley of locally grown mushrooms, white wine, butter over fettuccine

Rack of Lamb
herb marinated with demi glaze and fresh market vegetables

Seared Scallops
tomato broth under roasted potatoes and herb salad

Dessert

Passionfruit Panna Cotta
buttermilk panna cotta topped with passionfruit

Tiramisu
ladyfingers dipped in coffee, layered with whipped cream mixture lightly dusted with cocoa powder

Dark Chocolate Mousse
velvety chocolate mousse topped with fresh whipped cream

