

VALENTINE'S DINNER

3 Courses

FIRST COURSE

PATE DI SALMONE

Roasted Fennel | Capers | Lemon | Lavash

or

BEET RAVIOLI

Goat cheese | Sage | Candied Walnuts

MAIN COURSE

SHORT RIB LASAGNA

Blue Cheese Bechamel | Pickled Cipollini Gremolata

BRANZINO AL FORNO

Roasted Potatoes | Blistered Tomato | Lemon Parsley Butter

DESSERT

VALENTINE'S VACHERIN

40% Valrhona Chocolate Cremieux | Apple Rose Gelato
Crispy Meringue | Raspberry Biscuit

\$74 PER PERSON