

# Happy Valentine's Day

3-Course dinner \$38 Per Person (exclusive of beverage, tax and gratuity)

## FIRST

Oyster Soup with Potatoes, Carrots, Bacon, Leeks and Cream

- or -

Mixed Baby Lettuces with Lemon, Walnuts, Pecorino and Olive Oil

- or -

Tuna Carpaccio with Mustard Aioli, Scallions, Capers, and Basil

- or -

Grilled Scallops on Soft Polenta with Arugula and Beurre Blanc

- or -

Crispy Polenta with Rosemary and Gorgonzola Sauce

- or -

Parma Prosciutto with Belgian Endive, Truffle Oil and Shaved Parmesan

## SECOND

Braised Short Ribs with Soft Polenta, Arugula and Root Vegetables

- or -

Veal Scaloppini with Sautéed Baby Vegetables and Roasted New Potatoes (\$4 additional)

- or -

Fettuccini with Morel Mushrooms, Asparagus, Shallots, Sun-dried Tomato  
White Wine and Cream

- or -

Seafood Stuffed Trout with Roasted New Potatoes, Vegetable Ragout and Salsa Verde

- or -

Baked Risotto with Mushroom Ragout, Tomato, Spinach and Caramelized Onions

- or -

Chicken Marsala with Sautéed Rapini and Mashed Potatoes

- or -

Grilled Angus Tenderloin with Gorgonzola, Sautéed Spinach and Sweet Potato Fries (\$5 additional)

## DESSERT

Flourless Chocolate Cake with Strawberry Coulis

- or -

Blood Orange Granita with Vanilla Ice Cream

- or -

Chocolate Dipped Strawberries and Biscotti

*Indiscreet!*