

VALENTINE'S DAY TASTING MENU

2/14/17
\$65 per person
\$35 wine pairing

FIRST COURSE

CHILLED SHELLFISH PLATTER FOR TWO

Lobster, Oysters, Marinated Clams, Shrimp Cocktail, Crab Salad

Furmint Royal Tokaji, Tokaj, HN 2011

PASTA COURSE

SEMOLINA CAVATELLI

Chanterelles, Sheep Milk Ricotta, Shaved Black Truffle

Arneis Cordero di Montezemolo, Piedmont, IT 2014

BUTTERNUT SQUASH MEZZALUNA

Almonds, Sage, Prosciutto, Brown Butter

Pinot Bianco Tiefenbrunner, Alto Adige, IT 2015

ENTRÉE

GRILLED COLORADO LAMB CHOPS

Lemon Yogurt, Harissa Chickpeas, Mint, Salsa Verde

Nebbiolo Damilano, "Marghe," Langhe, Piedmont, IT 2012

PAN ROASTED BLACK SEA BASS

Celery Root Cream, Leeks, Grapefruit, Hazelnut Butter

Barbera Marchesi di Barolo, "Maraia," Monferrato, Piedmont, IT 2014

DESSERT

WARM BITTERSWEET CHOCOLATE CAKE

Amaretto Ice Cream, Candied Almonds

Trebbiano/Malvasia, Volpaia, "Vin Santo," Tuscany, IT

LEMON SEMIFREDDO

Orange Confit, Pistachios, Lemon Curd

Moscato, Michele Chiarlo "Nivole," Asti, Piedmont, IT