

ALL WEEKEND STARTING  
ON FRIDAY FEB 12

**\$119**

for 2 people  
tax not included



**APPETIZERS** (choose 2)

**VALENTINE'S SALAD**

artisanal greens, late harvest radicchio castelfranco, Chioggia beets, blood oranges, red currants, and toasted pistachios tossed with ice wine vinaigrette

**SACCHETTI DI PERA E FORMAGGIO**

pear, ricotta, pecorino, and parmigiano filled pasta purses with crushed black pepper and a cabernet drizzle

**SHRIMP COCKTAIL**

prepared to order and served with spiced cocktail sauce

**ENTRÉES** (choose 2)

**OVEN ROASTED ICELANDIC HALIBUT**

served with heirloom fingerling potatoes, sautéed haricots verts, a saffron scented crustacean sauce, and sundried tomato pesto garnish

**HOUSEMADE TRUFFLED BUFFALO RICOTTA AND PORCINI PESTO FILLED RAVIOLI**

tossed in a delicate butter sauce with drops of white truffle essence, parmigiano reggiano and shavings of fresh truffles from Italy

**FILETTO E MAZZECOLLE RIPIENE**

"Surf and turf" grilled prime filet mignon with our version of béarnaise sauce accompanied by stuffed shrimp served with potato puree and asparagus

**DESSERTS** (choose 2)

**TIRAMISU**

with fresh strawberries, mascarpone zabaglione, and dark cacao

**PASSION RASPBERRY SUNDAE**

with housemade lemon Limoncello gelato, passion fruit curd, and raspberry compote

**OUR VALENTINE'S CHOCOLATE DECADENCE**

with bits of Valrhona cake, chocolate mousse, ganache, fresh berries, and crème chantilly

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**CHOCOLATE COVERED LONG STEM STRAWBERRIES \$4 EACH**

**ASK ABOUT OUR BOTTLES OF PROSECCO OR CHAMPAGNE TO GO**

May not be combined with any other offer, discount, or promotion of any kind \*\*\*Due to nature of promotion no substitutions