



## Happy Valentine's Day

**Three-Course Dinner, \$38 per person**  
(exclusive of beverage, tax and gratuity)

**FIRST  
COURSE**  
(Choice of One)

**Butternut Squash Soup**

**Caesar Salad**

anchovy oil, fresh egg yolk, parmesan and garlic croutons\*

**Fried Oysters**

meyer lemon aioli and watermelon radish

**Crispy Polenta**

rosemary and gorgonzola sauce and bread crumbs

**Beef Carpaccio (+\$2)**

olive oil, shaved parmesan, arugula, maldon salt, and fresh horseradish\*

**Mixed Baby Greens**

lemon, walnuts, pecorino romano, radicchio, belgian endive and olive oil

**SECOND  
COURSE**  
(Choice of One)

**Fettucine with Portabella and Crimini Mushrooms**

spinach, fried artichokes, truffle oil and parmesan cheese

**Chicken Parmesan**

melted fontina, roasted tomato sauce and spaghetti

**Spaghetti Bolognese (pork, beef and veal) Ragu**

spinach, tomato sauce, cream and parmesan

**Grilled Scottish Salmon**

mashed sweet potatoes, sautéed winter greens, and hazelnut butter

**Lobster Linguine**

mirepoix, tomato sauce, cream, chervil and chives

**Grilled Petite Tenderloin (+\$5)**

sautéed spinach, and shoestring potatoes

**Duck Leg Conft**

sautéed spinach, roasted fingerling potatoes and dried mission figs

**DESSERT**  
(Choice of One)

**Ice Cream Sandwich**

amy's vanilla ice cream and candied ginger cookie

**Dreamsicle**

amy's vanilla ice cream and blood orange granita

**Profiteroles**

puff pastries, amy's vanilla ice cream and warm callebaut chocolate sauce

**Flourless Hazelnut Torte**

amy's vanilla and warm Callebaut chocolate sauce

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We do our best to accommodate needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs, or milk.