



Happy Valentine's Day

Three-Course Dinner, \$42 per person
(exclusive of beverage, tax and gratuity)

**FIRST
COURSE**
(Choice of One)

Roasted Cauliflower Soup

Caesar Salad

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

Texas Goat Cheese and Bruschetta

local beets and animal farms arugula on grilled sour dough

Crispy Polenta

rosemary and gorgonzola sauce and bread crumbs

Beef Carpaccio (+\$2)

olive oil, shaved parmesan, arugula, maldon sea 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

Maryland Crab Linguine

mirepoix, tomato sauce, cream, chives and chervil

Grilled Petite Tenderloin (+\$6)

sautéed greens, and potato gratin

DESSERT
(Choice of One)

Tiramisu

espresso, lady fingers, mascarpone, rum, toasted hazelnuts

Dreamsicle

amy's sweet cream ice cream and blood orange granita

Profiteroles

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

Flourless Chocolate Cake

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

* 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.