



## Happy Valentine's Day

Three-Course Dinner, \$45 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 (+\$4)**

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)**

gorgonzola butter, sautéed greens, and pan-fried yukon gold potatoes

**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.