



## Happy Valentine's Day!

### Three-Course Dinner

\$68 per person

(exclusive of beverage, tax and gratuity)

#### FIRST COURSE (Choice of One)

**White Sweet Potato Soup** chicken stock and potato base

**Caesar Salad**

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

**Mushroom Risotto Fritters**

local arugula and radicchio salad

**Crispy Polenta**

pan-sautéed polenta with gorgonzola rosemary sauce

**Mixed Baby Greens**

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

**Green Chile Stew**

mild new mexico chile, posole, onions, cilantro and sourdough bread

#### SECOND COURSE (Choice of One)

**Fettucine with Local Oyster, Portabella and Crimini Mushrooms**

spinach, fried artichokes, truffle oil and parmesan cheese

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

spinach, tomato, cream and parmesan

**Grilled Swordfish**

cannellini bean ragout, roasted fennel, breadcrumbs, and salsa verde

**Beef Short Ribs**

creamy polenta, winter greens and gremolata

**Chicken Parmesan**

melted fontina, roasted tomato sauce and spaghetti

**La Traviata Carbonara**

pancetta, onion, cream, lemon and topped with a local, farm fresh egg yolk

#### DESSERT (Choice of One)

**Cherry Pannacotta**

Italian custard with mint and whipped cream

**Sweet Cream Ice Cream Pie**

amy's ice cream with whipped cream, caramel sauce and toasted Texas pecans

**Profiteroles**

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

**Tiramisu**

espresso, ladyfingers, mascarpone, rum, toasted hazelnuts

\* 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.