

Happy Valentine's Day!

COURSE 1

Half Dozen East Coast Oysters

Blood Orange-Chili Granita

or

Sea Scallop Crudo

Yuzu Kosho Aioli, Caviar,

Squid Ink Rice Chip

or

Roasted Porcini Mushrooms

Creamy Polenta, Black Truffle Emulsion

COURSE 2

Jumbo Crab Ravioli

Shellfish Glaze, Citrus Crème Fraiche,

Brown Butter Crumbs

or

Rigatoni

Braised Veal Bolognese,

Whipped Ricotta, Shaved Toma Celena

or

Lumache Carbonara

Pancetta, Onion,

Parmigiano, Egg & Herbs

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -

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COURSE 3

16 oz Black Angus Ribeye

Charred Broccoli, Truffle Potato Puree,
Thyme Scented Beef Jus

or

Black Sea Bass

Tri-Color Cauliflower Two Ways,
Caper Gremolata

or

Long Island Duck Breast

Smashed Parsnips, Swiss Chard,
Huckleberry Jam

COURSE 4

Labyrinth of Love

Dark French Chocolate Mousse,
Raspberries in Liqueur, Tuile

or

Head in the Clouds

Red Velvet Cake, Cheesecake,
Cherry & Mango Rainbow

or

Artisanal Cheese Plate

Chef Ryan's Handpicked Selection,
Fresh Fruit

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -