

HAPPY,
Valentine's Day

IL PRIMI PIATTI

Strawberry & Prosecco Soup

basil, aged balsamico

Roasted Beet & Goat Cheese Risotto

dehydrated beet chip, fine herb panna fresca

Pistachio Crusted Shrimp

orange & saffron aioli

Baby Greens

Humbolt Fog goat cheese, prosciutto di Parma, strawberries, shaved fennel,
candied walnuts, honey-shallot vinaigrette

IL SECONDI PIATTI

Stuffed French-Cut Chicken Breast

speck & aged gouda stuffed chicken,
cima di rapa, herbed fingerlings, roasted red pepper crema

Rigatoni Bolognese

slow braised veal ragu, basil, parmigiano, EVOO

Pan Seared Salmon

sweet pea puree, braised baby fennel, chamomile-saffron emulsion

Cavatelli

farm fresh egg, black pepper, onion, smoked bacon, parmigiano

Grilled Allen Brothers Angus Hanger Steak

scallion whipped potatoes, blistered tomato marmelatta, crispy onion

Rack of Lamb Chops

braised greens, butternut squash & potato au gratin, shallot & port wine reduction

IL DOLCE

Chocolate Fuso

molten chocolate cake, vanilla ice cream, Amarena cherries

Panettone Bread Pudding

mascarpone gelato, amaretto drizzle

Dark Chocolate Panna Cotta

raspberry & chocolate drizzle, almond biscotti crumble

White Chocolate & Raspberry Tartufo

whipped cream

\$85

BEVANDE

wild hibiscus spritz

Prosecco, wild hibiscus flower, hibiscus syrup 12

pear, vanilla, sage martini

Grey goose pear vodka, vanilla vodka,
lemon juice, fresh sage spring 13

the maples mark

makers mark bourbon, maple syrup, citrus 13

spiced cherry Manhattan

makers mark, marashino liquor, formula antica,
amarena cherry syrup, spiced cherry bitters 14

please notify your server, manager or chef of any food allergies

