

Valentine's Day 2010

Couples Dinner Menu

Appetizer to Share

Marinated goat cheese cake with field greens, shaved duck prosciutto, black olives, balsamic and chives dressing

Choice of:

Roasted salt cured filet of veal over peas sauce, braised and crispy leeks , mushrooms ragu' and port wine gel

OR

Giant Agnolotto pasta filled with spinach, ricotta and taleggio cheese, and a running egg in a sauce of butter sage and shaves of parmesan cheese

OR

Anise and black pepper incrustated seared tuna loin stuffed with black olives and porcini puree, served over roasted bell peppers, Bagna Cauda sauce

Dessert to Share

Chocolate liquid center mini torte with toasted hazelnuts, orange caramel Vin Santo zabaglione and hazelnut tuile

Petit Fours and Biscottini

\$59 Per Couple