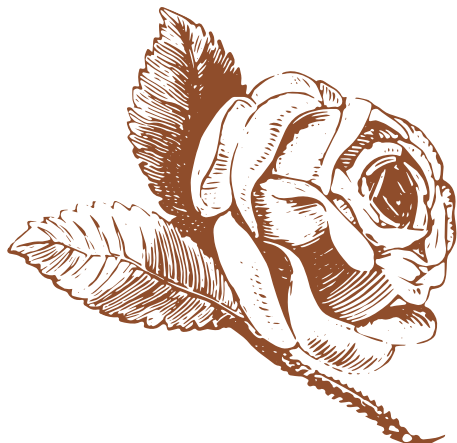




VALENTINE'S DAY

♥ 2022 ♥



FIRST COURSE

Baked Oysters Rockefeller Spinach, Pernod & Pecorino

Little Gem Caesar Salad Black Garlic Puree, House Pancetta, Toasted Brioche & Pecorino Romano

Butter Poached Lobster Burrata, Tater-Tots, Amur Caviar & Chive

Prime Beef Tenderloin Tartare Sunchoke, Shaved Black Truffle & Pickled Shallot

Wild Mushroom Salad Toasted Hazelnuts, Leek & Fontina Vinaigrette

PASTA ~ \$20 SUPPLEMENT

Roasted Beet Risotto Sweet Garlic Creme & Parmigiano

Taleggio & Beef Short-Rib "Doppio" Ravioli Forest Mushroom, Red Wine Reduction

Linguine alle Vongole Manilla Clams, Pancetta, Scallion & Pecorino

Cannelloni di Spinaci Housemade Ricotta, Clipped Spinach, Parmigiano & Basil

•ALL PASTA PRODUCTION MADE IN HOUSE, GLUTEN FREE AVAILABLE•

\$80 PER PERSON

EXCLUSIVE OF TAX & GRATUITY



ENTREES

USDA Prime NY Beef Tenderloin

Classic Creamed Spinach, Comte Cheese &
Sauce au Poivre

Butter Poached Alaskan Halibut

Braised Endive, Smoked Onion Puree &
Clam Beurre Blanc

Roasted Circle C Farms Airline Chicken Breast

Delicata Squash, Mission Fig & Shallot Agrodolce

Pan Roasted Sea Scallops

Fondant Potatoes, Pickled Endive
& Cochon Vin Blanc

All Natural Veal Rib Chop

Buttered Kale & Sauce Piccata

DESSERT

Red Velvet & White Chocolate Torte

Raspberry- Chambord Compote

Pistachio Olive Oil Cake

Orange Marmellata & Fior di Latte Gelato

Chocolate Ricotta Filled Bomboloni

Marsala Caramel



RED WINE

PIEMONTE

Barbera d’Asti Coppo “Camp du Rouss” 2017 \$64
Barbera d’Alba Viberti 2018 \$56
Dolcetto d’Alba Paolo Conterno “L’ Alto” 2018 \$68
Nebbiolo d’Alba Damilano “Marghe” 2018 \$76
Barbaresco Giuseppe Cortese “Rabaja” 2017 \$111
Barbaresco Castello di Neive “Santo Stefano” 2016 \$140
Langhe DOC Gaja “Sito Moresco” 2017 \$121
Barbaresco Lodali 2015 \$102
Barolo Damilano “Cannubi” 2015 \$183
Barolo Luigi Pira Serralunga d’Alba 2017 \$101
Barolo Cerretto La Morra 2015 \$126
Barolo Boroli, Castiglione Falletto 2013 \$131
Barolo Marcarini “Brunate” La Morra 2016 \$165
Pinot Nero Castello di Nieve 2018 \$71

VENETO

Merlot Veronese IGT Sansonina 2017 \$83
Valpolicella Classico Ripasso Zenato “Ripassa” 2016 \$72
Amarone della Valpolicella Allegrini 2016 \$190
Amarone della Valpolicella Zenato 2017 \$126
Amarone della Valpolicella Damoli “Checo” 2013 \$144

TOSCANA CLASSICA

Chianti Classico Castello di Bossi 2018 \$64
Chianti Classico Riserva Felsina “Berardenga” 2017 \$76
Chianti Classico Riserva Dievole “Novecento” 2017 \$89
Chianti Classico Riserva Villa Caffagio 2013 \$76
Rosso di Montalcino Cerbaiona 2016 \$112
Brunello di Montalcino Poggio Antico 2016 \$126
Brunello di Montalcino Antinori “Pian delle Vigne” 2015 \$168
Brunello di Montalcino Il Marroneto 2016 \$180

TOSCANA IGT

Cabernet S./Merlot/Cabernet F. Caburnio 2015 \$55
Sangiovese/Cabernet S./Merlot Altesino Rosso 2019 \$70
Petit Verdot/Cabernet S./Syrah Rocca di Montemassi 2016 \$73

RED WINE

SUPER TUSCAN - BOLGHERI

Grattamacco Bolgheri Rosso 2019 \$76
Guidalberto Tenuta San Guido “2nd wine of Sassicaia” 2019 \$92
Le Serre Nuove Tenuta Ornellaia Bolgheri 2018 \$120
Dedicato a Walter Poggio al Tesoro Bolgheri 2015 \$250
Sassicaia Tenuta San Guido Bolgheri 2018 \$480

ITALIA CENTRALE

Montepulciano di Abruzzo Valle Reale 2019 \$56
Montepulciano di Abruzzo Riserva Marramiero 2017 \$68
Merlot Famiglia Cotarella “Montiano” Lazio 2015 \$90
Sagrantino di Montefalco Tabarrini Umbria 2016 \$98

ITALIA SUD

Super Calabrian Gravello Val di Neto IGT Calabria 2016 \$76
Aglianico Montevetrano “Core” Campania 2016 \$65
Montepulciano blend “Don Luigi” Molise 2015 \$70
Aglianico blend “Pier delle Vigne” Puglia 2015 \$82
Bovale Argiolas “Korem” Sardegna 2017 \$91

AMERICA & ABROAD

Proprietary Blend Hourglass Calistoga Napa Valley 2018 \$90
Proprietary Blend Dominus “Napanook” Napa Valley 2018 \$159
Proprietary Blend Nicholson Jones Napa Valley 2016 \$147**
Pinot Noir Flowers Sonoma County CA 2018 \$98
Pinot Noir Domaine Serene “Yamhill Cuvee” Oregon 2017 \$126**
Pinot Noir Shea Family Winery Willamette Valley OR 2017 \$102
Cabernet Sauvignon Nickle & Nickle “decarle” Napa 2018 \$205
Cabernet Sauvignon Le Pich Napa Valley 2017 \$118
Cabernet Sauvignon Chateau Montelena Napa Valley 2018 \$141
Cabernet Sauvignon Silver Ghost Napa Valley 2018 \$109
Cabernet Sauvignon Stags Leap Napa Valley CA 2017 \$114
Cabernet Sauvignon Paul Hobbs Napa Valley CA 2016 \$190
Cabernet Sauv. Nicholson Jones “Sugarloaf” Napa 2014 \$230**
Cabernet Franc Chappellet Napa Valley CA 2018 \$175
Grenache Blend Tablas Creek Paso Robles CA 2018 \$91
Zinfandel Ridge Vineyards “Geyserville” Sonoma 2019 \$94**

WHITE WINE

VINO SPUMANTE

Lambrusco Cleto Chiarli “Vigneto Cialdini” NV \$49
Prosecco Superiore Nino Franco “Rustico” Veneto NV \$59
Prosecco Rose Peninsula Zero Veneto NV \$56
Franciacorta Barone Pizzini “Naturae” Lombardia 2014 \$98
Champagne Taittinger La Francaise Brut France NV \$125

ITALIA NORD

Sauvignon Blanc Tramin Alto Adige 2019 \$48
Pinot Bianco Kettmeir Alto Adige 2020 \$46
Pinot Grigio Tiefenbrunner Alto Adige 2019 \$52
Roero Arneis Bruno Giacosa Piemonte 2020 \$60
Trebbiano Suavia “Massifitti” Veneto 2015 \$61
Soave Classico Inama 2019 Veneto \$48
Friulano Ronco del Gelso 2018 Friuli \$56
Verdicchio Castelli di Jesi Sartarelli 2020 Marche \$50

ITALIA CENTRO & SUD

Vermentino/Viognier/Fiano Gaja Vistamare 2020 \$89
Vermentino Argiolas “IS” Sardegna 2019 \$46
Falanghina Mastroberardino Campania 2020 \$50
Rosato Castello di Bossi Toscana 2019 \$52

AMERICA & ABROAD

Sauvignon Blanc Hourglass Calistoga Napa Valley CA 2019 \$92
Sauvignon Blanc Merry Edwards Russian River 2018 \$85
Sauvignon Blanc Stags Leap Winery Napa Valley 2019 \$68
Chardonnay Nicholson Jones “Dolly Hill” Napa Valley 2017 \$81**
Chardonnay Far Niente Napa Valley 2018 \$118
Chardonnay Shea Wine Cellars Willamette Valley OR 2017 \$78
Chardonnay Paul Hobbs Russian River Valley CA 2018 \$117
Chardonnay Dierberg Santa Maria CA 2017 \$68
Chardonnay Chateau de la Cree (prem. cru) France 2018 \$72**

**LOCAL VINTNER

CORKAGE FEES: \$35 FIRST BOTTLE, \$75 SECOND BOTTLE, MAXIMUM 2 BOTTLES PER PARTY