



VALENTINE'S DAY 2018

Primi

CHOICE-OF

- Hamachi Crudo *calabrian chilies, ginger & finger limes*
Octopus *smoked potato & tomato caper sauce*
Cauliflower & Lobster Salad *baby kale & anchovy truffle vinaigrette*
Roasted Squash Salad *pumpkin seeds & whipped burrata*

Paste

CHOICE-OF

- Potato Gnocchi *escarole & mushrooms*
Duck Agnolotti *haricot vert & foie gras*
Pasta al Pomodoro *chef's signature ragu*
Tajarin *aglio e olio, clams & bonito flakes*

Piatti

CHOICE-OF

- Duck Breast *fregola, baby greens & blood orange*
Diver Scallops *sunchoke & pistachio gremolata*
Striped Bass *purple cabbage, crispy potato & smoked brodo*
Beef Sirloin *parmesan fonduta, thumbelina carrots & pearl onions* (\$12 supp.)

Dolce

CHOICE-OF

- Tiramisu "Affogato" *mascarpone mousse, espresso & vanilla gelato*
Carmelia Chocolate Mousse *cream & honeycomb*
Sticky Banana Bread Pudding *cookie crumble & coffee gelato*

\$95++ per person

optional sommelier wine pairing \$85pp