

February 14th, 2018

# Valentine's Day Dinner

**3 Course Dinner  
Prix-Fixe \$69**

## **Antipasti (Choose One):**

Buratta over kale Caesar salad with  
Focaccia croutons

●  
Shrimp Cocktail with passion fruit  
cocktail sauce

## **Entrees (Choose one):**

Roasted beet Risotto with black ink  
Sea Scallops

●  
Grilled Rack of Lamb with roasted  
cauliflower and baby carrots, in  
a Sangiovese reduction

●  
Seared Bronzino filet with papaya  
cucumber and heirloom grape  
tomatoes, baby corn salad,  
finished in a basil aioli

## **Dolce:**

Vanilla Panna Cotta:  
Raspberry coulis, and  
chocolate snaps

*Executive Chef Raffaele Spadavecchia*