

\$95 p.p.

DAY

VALENTINES

AMUSE-BOUCHE

Oyster & Bubbles, A freshly shucked oyster, delicately dressed with a Mignonette vinaigrette, paired with a chilled sparkling Prosecco to awaken the palate and set the tone for the evening.

APPETIZER Please select one

APPETIZER SEAFOOD

Mediterranean sea Scallop Carpaccio

Thinly sliced day-sea scallops layered with capers, bell pepper, crisp shaved carrots, bell peppers, jalapeno and radish, finished with fresh mint and a bright lemon citronette.

APPETIZER BEEF

Beef Tenderloin Carpaccio with Black Truffle

Silky slices of prime beef tenderloin served with peppery arugula, shaved Parmigiano Reggiano, and freshly shaved black truffle, finished with premium extra virgin olive oil.

MAIN COURSE Please select one

VEGETARIAN

Paccheri Cacio e Pepe

Handcrafted Paccheri pasta from Gragnano tossed in a traditional Roman-style Pecorino cream and freshly cracked black pepper

SEAFOOD

Risotto Aragosta

Carnaroli risotto gently folded with half a Maine lobster and diced shrimp in a light tomato essence, brightened with fresh lime zest.

BEEF

Filet Mignon Al Barolo e Funghi

An 8 oz prime beef tenderloin, grilled to perfection, served with a Barolo red wine reduction, sautéed wild mushrooms, and silky mashed potatoes.

DESSERT Please select one

PANNA COTTA

Panna Cotta con Amarena e Mandorle
Silky vanilla panna cotta topped with Amarena cherries and toasted almonds, offering a balance of creamy sweetness and tart cherry elegance to end the evening.

TIRAMISU

Espresso-soaked ladyfingers layered with a light, silky mascarpone cream enriched with eggs and sugar, finished with a dusting of cocoa.