

# **LA FESTA DEGLI INNAMORATI**

\$100 per person food only, optional wine pairings available

*February 14, 2018*

*\*Menu subject to change\**

## **ASSAGGINI**

### **Oyster Juliette**

Horseradish Fritto Oyster, Pancetta Vinaigrette

## **ANTIPASTI**

### **Seared Tuna & Foie Gras**

Buttered Porcini, Truffle, Barolo Demi

### **Heirloom Tomato Consommé**

Burrata Crouton, Basil Foam

### **Fig Blini**

Mascarpone Crema, Caviar

## **PRIMI**

### **Fusilli alla Vodka**

San Marzano Tomato Crema, Pecorino

### **PEI Mussels**

N'djua Agrodolce, Cupid Toast

### **Truffle Risotto**

Taleggio, Herbed Oil

## **SECONDI**

### **Wood Fired Lobster Tail**

Yukon Potato Purée, Gold Pepper Coulis, Balsamic

### **Seared Beef Tenderloin**

Saffron Arancini, Spinach, Artichoke Crema

### **Roasted Pheasant**

Fennel "Stuffing", Polpetta, Marsala Demi

## **DOLCI**

### **Flourless Chili Chocolate Torta**

Chantilly Cream, Chocolate Ganache, Berry Compote

### **Lavender Cake**

Caramel Gelato, Blackberry

Chefs Frank Bonanno, Shawn Waters, Matthew Beilfuss,  
Kimberly Overstreet, Stephanie Tia Tia  
Sommelier Jim Herbst