



first course

— choice of one —

Bluefin Tartare

truffle parmesan crostini

House-Cured Gravlox

herb salad, pumpernickel crisps, caper vinaigrette

Lobster Campechana

avocado, spiced tortillas

second course

— choice of one —

Linguine & Clams

cherry stones, little necks, oregano, chile

Spinach & Ricotta Crespelle

walnut, sage, beurre noisette

Tuscan Tortelli Tartufo

leeks, parmigiano

third course

— choice of one —

Bluefin Tuna

crispy spring roll, soy dijon boullion

Grilled Lamb Chops

garlic-fontina fonduta, red wine sauce

Petit New York Steak & Lobster

arugula, peppers, patatas bravas

Salmon & Caviar Sauce

creamed spinach, potato rosti

Branzino Filet

seafood paella

— served during third-course —

Hot Rosemary Focaccia

Kalamata olive butter

desserts

— choice of one —

Cheesecake Pie

graham cracker crust, blueberry sauce

Ice Cream Domenica

mascarpone gelato, anise pizzelle, pistachio

Citrus-Almond Olive Oil Cake

black mission fig gelato

Chocolate Strawberry

cake crunchies, ganache

St. Valentine's 2026

four-course prix-fixe

one hundred fifty-five dollars per person

chef Joey Campanaro

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.*