



valentine's day dinner

first course *choice of*

Bluefin Tuna Tartar
ginger ponzu, wasabi tobiko, crunchy wontons

Sauvignon Blanc, Lieu Dit, Santa Ynez Valley, California 2021 •

— or —

Lamb Ravioli
spinach, olives, ricotta salata, tomato raisins

Cabernet Franc - Costa Toscana, Ampeleia, Tuscany, Italy 2017 •

second course *choice of*

Grilled Sea Scallops
spinach risotto, lobster leek beurre noisette, black truffles

Bourgogne Blanc, Domaine Jomain, Burgundy, France 2020 •

— or —

Veal Loin
mushroom pappardelle alla marsala, parmigiano reggiano

Barolo, Guido Porro 'Gianetto', Piedmont, Italy 2015 •

dessert

Raspberry Profiteroles
warm white chocolate sauce

Moscato & Brachetto, Elio Perrone 'Bigaro', Piedmont, Italy 2021 •

chef Joey Campanaro

three-course prix-fixe with wine pairings 150 pp.
w/o wine pairings 95 pp.

- wine pairing