

# VALENTINE'S DAY TASTING MENU

## \$85 per person

\$45 sommelier's select wine pairing \$135 bottle of Devant, Luminous, Brut Rosé, Champagne, France \$95 bottle of Devant, Brut, Champagne, France

### ANTIPASTI

#### choose one

Brussels Sprouts, pear, delicata squash, pancetta vinaigrette Burrata, red pepper conserva, sweet basil, parma ham Chicories, gorgonzola dolce, toasted walnuts, aged balsamic

#### **HOUSEMADE PASTA**

#### choose one

Agnolotti, potato, sheep's milk ricotta, caviar

Rigatoni, spicy fennel sausage, roasted garlic, rabe, stracciatella

Casarecce, seasonal tomatoes, garlic, basil, calabrian pepper

## FROM THE WOOD FIRE

choose one

Sea Bream, lemon, capers, wild greens

\*Piedmontese Flat Iron Steak, dried tomato, roasted garlic

\*Pork Delmonico, black garlic, radicchio, roasted onions

add winter black truffle to any dish \$25 per dish