



VALENTINE'S DAY MENU

seasonal burrata

winter vegetables, fluer de sel

octopus carpaccio

grapefruit segments, sicilian finishing oil, chives

foie gras torchon

brioche grilled cheese with mascarpone and kumquat jelly

montauk pearl oysters

cucumber lime granita

MAIN COURSE

black squid ink paccheri frutti di mare

new zealand cockles, tiger shrimp, calamari
dop san marzano tomatoes

surf n turf

porcini crusted filet mignon, butter poached lobster tail,
oven roasted squash puree, lobster veloute, demi glacé

nick santoro veal parm for 2

tomahawk veal chop, vodka sauce,
caciocavallo, house made pasta

chilean sea bass

nduja crusted sea bass, creamy polenta, escarole

D E S S E R T

deep fried churros

housemade marshmallow, rum spiced caramel, dark chocolate

citrus tart

short crust, citrus 3 ways