

v a l e n t i n e ' s 2 0 1 0

assagini

warm house-made mixed bread rolls with "holy oil"

antipasti

affettato

a variety of cured meats & prosciutto di parma with spicy pickled vegetables

warm artichoke salad

tender confit of artichokes with pecorino sardo, arugula, spinach & a drizzle of sweet saba

baked polenta with brussels sprouts & fonduta

truffle-scented fontina cheese sauce drizzled over our crunchy baked polenta with roasted brussels sprouts

spinach "sformato" with sage & gorgonzola

savory spinach custard, topped with a creamy sage & gorgonzola sauce & toasted pine nuts

primi

bolognese al forno

pasta baked with a white-truffle scented creamy four-meat ragu & parmigiano

capellacci di zucca e amaretti

"bishop's hats" stuffed with roasted butternut & acorn squash with sage, brown butter & crushed amaretti

gnocchetti di semola con cappelante e granchio

roman-style semolina gnocchi with scallops & crab in a spicy white wine sauce with tarragon

tortelloni con funghi

cheese-filled pasta in a rich seven-mushroom ragu perfumed with black truffles

pesce & carne

served with roasted winter vegetables & decadent potato puree

pan-seared fillet of rainbow trout

roasted free-range gunthorp farm's chicken

all-natural wagyu beef steak

dolci & formaggio

selection of 3 cheeses w/house-made bread & mostarda di cremona

warm macedonia of apples over a crepe filled w/mascarpone & cider sorbetto

pistaccio-mascarpone mousse with white chocolate bark

warm chocolate-hazelnut cake with burnt caramel & vanilla bean gelato

Chef Theo Gilbert

Chef di Cucina Lauren McAvinchey

"live in each season as it passes - breathe the air, drink the drink, taste the fruit" Thoreau

t e r r a g u s t o

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