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*Ti Amo*  
*Kisses are a better fate*  
*than wisdom*  
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AMUSE

**CELERIAC SOUP**

black truffle, prosciutto chip

ANTIPASTI

**HEARTH ROASTED OCTOPUS**

beet, romesco, citrus

**BURRATA**

prosciutto, sherry reduction, baby greens

**HAMACHI CRUDO**

chorizo, parsnip, celery, caviar

PRIMI

**SMOKED SQUASH CAPPELLETTI**

seared scallops, charred fine herbs

**SPAGHETTI**

jumbo lump crab, chilies, lemon, basil

**AGNOLOTTI**

braised short rib, parmigiano cream, sage

**CACIO E PEPE**

tagliolini, black pepper, pecorino, parmigiano

SECONDI

**CAULIFLOWER RAGU**

foraged mushrooms, heirloom carrots, salsa verde

**WHOLE ROASTED DORADE**

fennel, citrus, almond brown butter

**HEARTH PORK PORTERHOUSE**

broccoli rabe crema, smoked cipollini onions,  
buttered mushrooms

**CRISPY FLUKE**

castelluccio lentils, early spring onions,  
charred lemon emulsion

DESSERT

**ROSE AND PISTACHIO CAKE**

pistachio gelato, freeze-dried raspberries,  
broken raspberry vin, vanilla chantilly

**CHOCOLATE CREPE CAKE**

chocolate sorbet, chocolate crunch,  
hot fudge, gold flake

**PASSION FRUIT-PROSECCO SORBET**

FEBRUARY 14, 2016

*\$85 per person, optional wine pairing for \$35*

*Please choose one dish per course*

*Valentine's Day*  
*St. Cecilia*