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

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## AMUSE

*Champagne – Taittinger 'Brut La Francaise,' Reims NV*

### ARTICHOKE VELLUTATA

black pepper, parmigiano-reggiano croutons,  
 St. Cecilia olive oil

## ANTIPASTI

*Pinot Gris – Au Bon Climat, Santa Barbara 2014*

*Cabernet Sauvignon – St. Francis, Sonoma County 2013*

### AMERICAN SNAPPER CRUDO

blood orange, chilies, saffron aioli, pistachios

### GULF BLUE CRAB ARANCINI

black truffle vinaigrette, radicchio treviso, watercress

### LATE WINTER LETTUCES

herbs, anchovy dressing, piave, garlic butter croutons

### HEARTH CHARRED OCTOPUS

chickpeas, celery hearts, aged sherry

## PRIMI

*Pinot Gris – Au Bon Climat, Santa Barbara 2014*

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### GARGANELLI

lamb Bolognese, early spring onions, parmigiano ribbons

### BEEF SHORT RIB AGNOLOTTI

sage, black pepper, pecorino romano, parmigiano-reggiano

### MUSHROOM RISOTTO

asparagus, smoked ricotta, onion blossoms

### SPAGHETTI

crab, serrano chilies, Thai basil, pane fritte

## SECONDI

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### FARRO VERDE

broccolini, hen of the woods mushrooms,  
 Vidalia onion puree, aged balsamic

### GEORGES BANK SCALLOPS

charred sunchoke, grapefruit, frisee

### NY STRIP

braised short rib, rapini, roasted garlic-potato puree

### ARCTIC CHAR

Castelluccio lentils, radishes, Tucker's baby greens,  
 charred lemon beurre blanc

### MONKFISH SMOKED IN HAY

cauliflower puree, brown butter, capers, fried sunflower seeds

## DESSERT

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### SWEET CREAM PANNA COTTA

Strawberry cremeux, pink macarons, chantilly cream,  
 sliced strawberries, micro mint

### WARM CHOCOLATE-TOFFEE CAKE

Coffee Anglaise

### RASPBERRY-ROSÉ SORBET

\$85 per person, \$35 wine pairing. Choose one dish per course.

*Valentine's Day*  
*St. Cecilia*