

“

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

”

## AMUSE

**CELERIAC VELLUTATA**  
 caviar, fines herbes

## ANTIPASTI

### WINTER LETTUCE & BABY BEETS

black walnut, Humboldt Fog, sherry gastrique

### NANTUCKET BAY SCALLOPS

sunchoke, pomegranate, basil

### TUNA CRUDO

turnip, bergamot, salsa verde

### LOBSTER BISQUE

burrata, tarragon, Meyer lemon

### WAGYU STEAK TARTARE

crispy garlic, espelette, smoked oyster

### KING CRAB... 20

## PRIMI

### SHAVED TRUFFLE \$15

#### MEYER LEMON SPAGHETTI

Jonah crab, verjus, smoked butter

#### RISOTTO BIANCO

king crab, bone marrow, winter citrus

#### TAJARIN

chanterelle mushroom, glazed allium, pecorino di Abruzzo

#### TORTELLINI

celeriac, marjoram

#### BRAISED BEEF CHEEK AGNOLOTTI

parmigiano crema, bordelaise, sage

## SECONDI

### LOBSTER SUPPLEMENT \$15

#### PAN ROASTED HALIBUT

savoy cabbage, foraged mushroom

#### GRILLED SWORDFISH

farrotto, charred squid, preserved tomato

#### LOBSTER PAN ROAST

scallop, shrimp, basil, tomato agrodolce

#### ROASTED DUCK

glazed carrot, cherry gastrique, croquette

#### DRY AGED NY STRIP... 20

pommes purée, maitake, black garlic jus

## DOLCI

#### DARK CHOCOLATE DELICE

salted caramel, black truffle chantilly

#### MIXED BERRY PUDDING CAKE

hot buttered rum, vanilla cream

#### CHERRY SORBET

cherry compote

*Valentine's Day*  
*St. Cecilia*

# Wine

## AMUSE

FRANCIACORTA  
Ca'del Bosco 'Cuvée Prestige' Brut, Franciacorta NV

## ANTIPASTI

WHITE  
G.D. Vajra 'Pètracine' Riesling, Langhe, 2018  
RED  
Yann Bertrand 'Pur Ju' Gamay, Juliéna, 2018

## PRIMI

WHITE  
Louis Michel, Premier Cru Vallions, Chablis, 2017  
RED  
Luigi Giordano 'Cavanna' Barbaresco, 2016

## SECONDI

WHITE  
Le Vigne di Eli, Etna Bianco, Sicily, 2016  
RED  
Uccelliera, Brunello di Montalcino, 2014

## DOLCI

WHITE  
Chateau Romieu-Lacoste, Sauternes, 2014  
RED  
Grappa Marolo, Barolo Chinato

\$ 45 DRINK PAIRINGS  
CHOOSE ONE PER COURSE