

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

## AMUSE

CELERIAC VELLUTATA  
caviar, fines herbes

*Sparkling Brut — Jo Lanron 'Atmospherès' Loire Valley NV*

## ANTIPASTI

WINTER LETTUCE & BABY BEETS  
black walnut, Humboldt Fog, ice wine vinegarette

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

*White — Domaine de la Pepière 'Clisson' Muscadet Sevre et Maine 2017*  
*Red — Jean Foillard, Beaujolais Villages 2018*

## PRIMI

SHAVED TRUFFLE SUPPLEMENT ... 15

MEYER LEMON SPAGHETTI  
king crab, bone marrow, smoked butter

TAJARIN  
hedge hog mushroom, glazed allium, pecorino di Abruzzo

TORTELLINI  
celeriac, marjoram, winter truffle, smoked trout roe

BRAISED BEEF CHEEK AGNOLOTTI  
parmigiano crema, bordelaise, sage

*White — G.D. Vajra 'Pètracine' Riesling, Langhe, 2018*  
*Red — Donnas Classico, Nebbiolo, Vallée d'Aoste 2016*

## SECONDI

LOBSTER SUPPLEMENT ... 15

PAN ROASTED HALIBUT  
cannellini bean, prosciutto, cavalo nero

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

*White — Le Vigne di Eli, Etna Bianco, Sicily, 2016*  
*Red — Tenuta Sette Ponte 'Crognolo' 2018*

## DESSERT

DARK CHOCOLATE DELICE  
salted caramel, black truffle Chantilly

MIXED BERRY PUDDING CAKE  
hot buttered rum, vanilla cream

CHERRY SORBET  
cherry compote, cavalo nero

*House-made Limoncello*  
*Grappa Marolo, Barolo Chinato*  
*Barrel-Aged Amaro*

\$85 per person, \$45 drink pairing. Choose one per course

*Valentine's Day*  
*St. Cecilia*