

VALENTINE'S DAY

THREE COURSES - 55/ WITH DRINK PAIRINGS - 89

APPETIZER

(choose one)

LOBSTER CREPES

hedgehog mushrooms, tarragon, leeks, cream

* *prosecco brut - glera bosco di gica - veneto, italy NV*

FRESH SPRING ROLL (GF, VEGAN)

flowers, vermicelli, pickled and fermented vegetables, smoked peanut sauce

* *camino roca altxerri - txakolina - basque, spain 2020*

PEAR SALAD (GF, VEGETARIAN)

organic mixed greens, truffle honey vinaigrette, walnuts, cambozola cheese

* *"davanti e dietro" - capaletti, braulio, pineapple, orange, sea salt*

ENTREE

(choose one)

+ ADD FRESHLY SHAVED TRUFFLE TO ANY ENTREE - 35

SMOKED BLACK COD (VEGETARIAN option)

beet gnocchi, leek cream, english peas, fermented lemon powder

* *trexidura, bodega viñedos - pazo de casanova - ribeiro, spain NV*

GRILLED LAMB RIBS (DF)

sticky pomegranate sauce, moroccan cous cous, baby spring carrots, pine nuts

* *malbec, bodegas cantena zapata - la consulta mendoza - argentina 2018*

MUSHROOM RISOTTO (GF, VEGAN option)

shiitake, oyster, hedgehog, porcini, sottocenere cheese, black truffle butter, herbal salad

* *"see emilia play" - sherry, vermouth, cardamaro, amaro montenegro, nocchino*

DESSERT

(choose one)

NOCCINO CHOCOLATE TORTE (GF)

raspberry coulis, freeze dried raspberries

* *herb & bitter house blend sherry, palo cortado, pedro ximenez*

BUTTERMILK PANNA COTTA (GF without the biscotti)

passion fruit pearls, biscotti

* *"cosmo spritz" - cynar 70, passionfruit, lemon, prosecco*

COCONUT CREAM PIE (GF, VEGAN)

Toasted coconut, coconut whip, almond crunch

* *"improved stinger" - cognac, branca menta*

* **SUGGESTED DRINK PAIRINGS.**

