



## valentine's day 2018

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Pre-fixe \$95 ++ - wine pairing \$45++

### assagino

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#### **ROYAL TRUMPET MUSHROOM**

fonduta & perigord truffle

### primi piatti (choice of)

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#### **CRUDO DUO**

tuna susci & scallops

#### **CHICORY SALAD**

shaved vegetables, ricotta crema & beet vinaigrette

#### **BRAISED SHORT RIBS OF BEEF**

vegetable & farro risotto

### paste (choice of)

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#### **SPAGHETTI**

tomato & basil

#### **SHORT RIB & BONE MARROW AGNOLOTTI**

garlic chips & horseradish

#### **BLACK TAGLIOLINI**

seafood ragu, caviar & mint breadcrumbs

### piatti (choice of)

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#### **BLACK COD**

caramelized fennel & concentrated tomatoes

#### **SEARED SCALLOPS**

celeriac, chestnut, guanciale & black trumpet mushroom

#### **DRY-AGED STRIPLOIN**

seasonal fricassee of vegetables & marble potatoes

### dolce (chef's selection of desserts for the table)

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#### **VALRHONA CHOCOLATE CAKE**

chocolate, butterscotch & salted caramel gelato

#### **COCONUT PANNA COTTA**

caramelized pineapple & guava "soup"

#### **OLIVE OIL CAKE**

mascarpone mousse, citrus segments & orange sauce

scarpetta beach