

Valentine's

DINNER PARTY

TOAST

LE MANZANE SPARKLING ROSE - N.V.

ANTIPASTI

(FOR THE TABLE)

HOUSE MARINATED OLIVES

ROASTED GARLIC BALSAMIC VINEGAR

CITRUS, FENNEL AND POMEGRANATE SALAD

LOBSTER BISQUE

MINI VEAL MEATBALLS SIMPLE TOMATO SAUCE

PRIMI

HAND-ROLLED GNOCCHI LOCAL SQUASH, BROWN BUTTER AND SAGE

(FOR THE TABLE)

MAIN COURSE

(CHOOSE ONE)

CHICKEN MARIO AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE

SLAGEL FARMS DRY AGED BEEF TENDERLOIN WILD MUSHROOM RISOTTO

SEAFOOD STEW SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA

CREEKSTONE FARMS ALL-NATURAL SHORT RIB ROASTED TOMATOES, RED WINE SAUCE

PAN ROASTED SCALLOPS MUSHROOMS, LA QUERCIA PANCETTA, SWEET POTATO PUREE

DOLCE

(CHOOSE ONE)

EXTRA BITTERSWEET CHOCOLATE TRUFFLE CAKE BLOOD ORANGE CONFIT

BUTTERSCOTCH BUDINO SALTED CARAMEL

COCONUT STRACCIATELLA GELATO

\$59.95 PER GUEST