

# VALENTINE'S DAY

Friday, February 14th, 2025

to begin

**ahi tuna tartare** I avocado, tangelo, teriyaki reduction, radish, micro cilantro, fresh wasabi  
**caprese** I cherry tomato, burrata, micro basil, pesto, balsamic reduction, parmesan crisp v, gf  
**stuffed figs** I daddy's bacon, gorgonzola dolci, pomegranate, wild rocket gf  
**caesar's lover** I castelfranco, focaccia breadcrumbs manchego, asiago, lemon, white anchovy  
**heirloom beets** I marinated beets, snap peas, pickled shallot, cashew crema, pistachio vg

to enjoy

**filet mignon** I haricot verts, potatoes manchego, mushroom-cabernet demi glaze gf  
**lamb chops** I pistachio & herb crusted, baby carrots, potato puree g  
**seared day boat scallops** I wasabi mashed potato, green garlic, soy ginger  
reduction, micro cilantro, daikon sprout  
**umbrian gnocchi** I porcini mushroom, tartufatta, sage, brown butter, grana padano,  
white truffle oil v  
**stuffed petrale sole** I tiger prawns, dungeness crab, ricotta, scallions, asparagus, leeks, beurre blanc gf  
**shortrib papardelle** I fresh pasta, shortrib ragu, crimini mushroom, asiago  
**maitake steak** I pressed & seared maitake, soft polenta, char-grilled brocolini, gremolata vg

to indulge

**the heart wants what it wants** I chocolate moelleux, chantilly cream, rose petal gf, v  
**parisian lover** I pate a choux, praline mousseline, candied hazelnut v  
**brûléed bananas foster** I vanilla bean plant-based ice cream, salted caramel vg



IT'S ITALIA

\$90 prix fixe per person  
a 20% gratuity will be applied to all parties  
menu subject to change