

**FEBRUARY 14, VALENTINE'S DAY 2019**

**First:**

**Potato Leek Bisque**

Yukon potatoes, leeks, fresh herbs

**SECOND: CHOOSE ONE:**

**Arancine**

Round shape saffron arborio rice, mozzarella cheese, bread crumbs

**Burrata Beets**

St. Stefano creamy burrata cheese, roasted golden beets, basil pesto, toasted ciabatta

**Roasted Cauliflower**

Herbs, spices, parmigiano, ricotta salata, hazelnuts, cream

**Insalata Alla Cesare**

Romaine, garlic, creamy anchovy, lemon, parmigiano, garlic croutons

**Orange Fennel**

Organic greens, frisee, orange, grapefruit, fennel, toasted almonds

**THIRD: CHOOSE ONE:**

**Braised Beef Short Ribs**

Slow roasted boneless short ribs, zinfandel wine, soffritto, yukon potato puree

**Sword Fish**

Grilled, Castelvetrano olives, capers, sun dried tomatoes, couscous, rainbow carrots, French beans

**Salmon**

Pan roasted filet of salmon, dill cream, orzo pasta, swiss chard

**Pollo Di Casa Ripieno**

Mary's free range chicken breast, cheeses, herbs, butter, chardonnay, potato puree, asparagus, rainbow carrots

**Spinach Lasagna**

layers of house made pasta, organic spinach, ricotta, bechamel, mozzarella, marinara sauce

**Saffron Fettuccine Gorgonzola**

House made saffron pasta, chanterelle, shitake, oyster mushrooms, truffles, cream

**FOURTH: CHOOSE ONE:**

**Tiramisu**

lady fingers, espresso, rum, mascarpone cheese, chocolate shavings

**Lemon Chiffon Cake**

house made, airy, light, lemon curd, lemon cream

**Chocolate Torte**

rich dark chocolate cake, lingonberry jam, raspberries, chocolate ganache

**(\$85 (tax and gratuity not included))**