

Valentine's Day By Apropos

Choose One from Each Course \$75

Anti-Pasti

Candied Pears Whipped Ricotta and Hazelnuts
Winter Arugula Salad Fresh Herbs, Ligurian Olive Oil
Baby Kale Caesar Ortiz Anchovy, Two Year Parmesan
Caramelized Baby Beets Whipped Goat Cheese, Pistachio Gremolata

Pasta

Orecchiette Fennel Sausage, Broccoli Rabe
Cavatelli Ricotta, Pomodorini Sauce
Risotto Butternut Squash, Sage, Speck
Farm Egg Raviolo Parmesan Fondue, Aged Balsamic

Entree

Basted Cauliflower Steak Confit Tomato
Roasted Seabass Grilled Broccoli Rabe, Charred Lemon
Crispy Local Chicken Sweet Potato & Goat Cheese, Corona Beans,
Merlot Vinegar
Honey Lacquered Duck Breast Cauliflower 'Agro-Dolce'

Dessert

Moscato Pannacotta Persimmon, Olive Oil
Warm Robiola Fig Jam, Crostini
Mascarpone Semifreddo Pistachio Brittle

Executive Chef John Paidas | Executive Sous Chef Jared Secor

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