

# Date Night by Apropos

**\$70 Per Couple**  
**One of Each, Family Style**

## *First*

**Spring Arugula Salad (V, GF)**  
*Fresh Herbs, Ligurian Olive Oil*

**Whipped Ricotta (V)**  
*Spring Peas, Olio Verde, Crostini*

**Add East Coast Oysters (6) 10**  
*Tomato Vinegar*

## *Second*

**Cavatelli (V)**  
*Ricotta, Pomodorini Sauce*

**Crispy Local Chicken (GF)**  
*Smoked Ricotta, Spring Pea, Westchester Radish*

**Grilled Broccoli Rabe**  
*Chili Flake, Citrus Breadcrumbs*

**Add Grilled Striped Bass (GF) 20**  
*Buttered Leeks, Salsa Verde*

**Add Basted NY Strip (GF) 30**  
*Romesco, Spring Onion*

## *Third*

**Moscato Panna Cotta**  
*Blackberry, Basil*

Executive Chef John Paidas | Executive Sous Chef Jared Secor