

VALENTINE'S DAY Monday, February 14th Four Course Prix Fixe Dinner Menu

~ Aperítíf ~

ROSÉ BUBBLES TOAST FOR TWO

~ Fírst Course ~

ROASTED BEET SALAD

Balsamic Vinaigrette, Goat Cheese, Pickled Red Onion, Hazelnuts

or CAESAR SALAD

Little Gem Lettuce, Focaccia Garlic Croutons, Parmesan Cheese, Spanish White Anchovies

~ Second Course ~

THREE CHEESE RAVIOLI

Mushrooms, Spinach, Basil Cream Sauce

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RIGATONI BOLOGNESE

Housemade Beef, Italian Sausage, Veal Red Wine Sugo, Reggiano Parmesan

~ Thírd Course ~

SLOW BRAISED SHORT RIB

Parmesan Polenta, Baby Carrot, Gremolata

or

GRILLED KING SALMON Eggplant and Olive Caponata, Olive Oil Mashed Potatoes

> *Vegetarían Optíon:* CHEF'S SIGNATURE RISOTTO

> > ~ Fourth Course ~

VANILLA BREAD PUDDING

Cranberries, Chantilly Cream, Mint

or

MOLTEN CHOCOLATE CAKE

Ghirardelli Chocolate, Vanilla Bean Gelato, Shortbread Cookie

\$85.00 per guest*

*A GRATUITY OF 20% will be added, along with sales tax