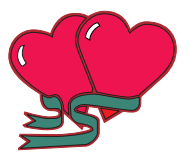


# *Happy Valentine's Day*



## *from Siena*

### *Antipasti*

#### **Tartina di Manzo**

Lone Mountain Ranch Wagyu Beef tartar,  
Parmesan frico, white truffle aioli, capers,

#### **Sformatino di Patate con Capesante**

Roasted potato, black truffle flan with pan  
seared Diver scallop and chive oil

#### **Pancia di Maiale**

Slow roasted Berkshire pork belly with Chianti wine jelly,  
fingerling potato crisp and Gorgonzola cream

### *Primi Piatti*

#### **Insalata al Funghi**

Assorted young greens, wood roasted assorted mushrooms, fresh  
lime - mint vinaigrette, shaved Pecorino Grand Cru

#### **Mezzaluna di Salmone Affumicato**

Handmade pasta half moons stuffed with smoked salmon, salmon  
mousse and fresh chives in a green peppercorn, roasted  
tomato, vodka beurre blanc

### *Secondi Piatti*

#### **Bistecca di Manzo**

Wood grilled, grass fed, Black Angus Ribeye with horseradish aioli,  
olive oil poached fingerling potatoes and haricot verts

#### **Trance di Pesce Grigliata**

Wood grilled Farm raised Redfish fillet with scampi diavolo on a  
roasted potato, onion and tomato tortino

#### **Petto di Pollo in Crosta di Noci**

Walnut crusted boneless chicken breast with shiitake mushroom, cracked  
Black pepper cream sauce and celery root whipped potatoes

### *Dolci*

#### **Tiramisu**

Liqueur soaked genoise layered with mascarpone, chocolate and almonds

#### **Panna Cotta**

WaterOak Farm's goats milk yogurt Passion fruit flan with raspberry coulis

#### **Torta di Cioccolata**

Dark Chocolate Tort with tart dried cherries and espresso crema

***\$65. per person, does not include tax, gratuity or beverages***