



AMUSE-BOUCHE

Peekytoe Crab & Spinach Arancini
meyer-lemon aioli

FIRST COURSE *choice of*

Half-Dozen Iced Wellfleet Oysters
champagne mignonette, lemon

Beet & Goat's Cheese Salad
horseradish crema, toasted pistachio, soft herbs

Grilled Dayboat Scallops
*butternut squash soup, ginger, chives,
maitake mushroom*

Ricotta Cavatelli
*braised colorado lamb, escarole, basil,
oven roasted tomato*

Black Sea Bass Crudo
*honeycrisp apples, hazelnut, lime,
pickled tokyo turnip*

market table

ST. VALENTINE'S DAY 2018

SECOND COURSE *choice of*

Seafood Zarzuela
*bass, scallops, shrimp, mussels, caramelized fennel,
fregola, zesty tomato broth*

Sangria Marinated Hanger Steak
grilled gem lettuce a la caesar, burst tomatoes, potato croutons

Sautéed Veal Scallopini
*truffled celery root purée, swiss chard,
madiera-mushroom pan sauce*

Grilled Arctic Char
*blood orange, shaved fennel, campari emulsion,
cracked castelvetro olives*

Mike Price & Joey Campanaro

DESSERT *choice of*

Hazelnut Cheesecake
chocolate cookie crust, chocolate sorbet

Apple Pie
brown butter caramel, mascarpone gelato

Winter Citrus Mille-Feuille
meyer-lemon curd, blood orange, mint

Flourless Chocolate Cake
espresso gelato

ST. VALENTINE'S BUBBLES

Cava Brut Rosat
*Sabate i Coca 'Reserva Familiar'
Penedés, Spain NV
20 / glass*