



February 14, 2023

~Antipasti~

Beef Tenderloin Carpaccio

Horseradish Cream, Cured Egg

Tuscan Kale Salad

Butternut Squash, Pecorino,
Bread Crumb, Oil Cured Olive

Baked Gulf Oysters

Calabrian Chile and Buttered Bread Crumb

~Primi~

Mississippi Rabbit Raviolo

Caramelized Baby Carrot, Bechamel

Braised Short Rib Tagliatelle

Porcini Mushroom, Cipollini Onion, Root Vegetable

Handkerchief Pasta

Maine Lobster, Butternut Squash, Basil Pesto

~Secondi~

In Season Gulf Fish

Saffron Risotto, Broccolini, Basil Aioli

Char Grilled Veal Tenderloin

Potato Artichoke Gratin, Asparagus, Foie Gras Butter

Slow Braised Lamb Saddle

Couscous, Root Vegetable, Gremolata

~Dolci~

Italian Buttercrunch Doughnut

Vanilla Ice Cream, Salted Caramel

Fresh Berry and Roasted Pear Crostata

Turbinado Sugar, Lemon Verbena Crème Anglaise

125.00 per person excluding beverage, tax and gratuity

Menu subject to change