

# *menu di san valentino*

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three course - \$44 / four course - \$49

## 1<sup>st</sup> course

### **winter salad**

buffalo mozzarella, semi dried tomato, fried artichokes, roasted mushroom, arugula & lemon salad, aged balsamic, olive oil, house made ciabatta

and / or

### **arancini duo**

mixed mushroom arancini, roasted garlic aioli & Detroit blood beet arancini, preserved lemon aioli

## entrees

### **beef tenderloin**

dry aged beef tenderloin, gatto di patate, sautéed asparagus, tarragon salsa verde

or

### **jumbo scallops**

olive oil poached jumbo scallops, celeriac puree, wilted spinach, crispy sweet potato and leek “hay”, balsamic agra dolce

add king crab leg to your entrée \$10

## dessert

### **tortino di cioccolato con cuore morbido**

molten chocolate cake, almond biscotti, chocolate dipped strawberries