

DOLE

VALENTINE'S DINNER

PRIX FIXE MENU

\$55 PER PERSON \ \$85 WITH WINE PAIRINGS

ANTIPASTI

mussels steamed with white wine, preserved lemon, calabrian chili, basil & house-made sausage* 16

kusshi oysters with horseradish & blood orange snow* 16/30

artisanal meats & cheese board with everything flatbread, house pickles & preserves 19/25

FIRST COURSE

CHOICE OF

smoked duck & celery root salad with radicchio, candied walnuts & sherry-honey vinaigrette

RICHARD BÖCKING, PINOT NOIR 2014 MOSEL, GMNY

OR

mixed beets & burrata mozzarella, saba marinated strawberries & watermelon radish

LE RAGNAIE, MACERATED TREBBIANO VINO BIANCO TUSCANY, IT

PASTA

lobster & saffron cavatelli, grapefruit confit, lemon butter & chervil*

RIOFAVARA, MOSCATO DI NOTO MIZZICA 2014 NOTO, SICILY

MAIN COURSE

CHOICE OF

halibut with cauliflower, sauteed grapes, almond, capers & brown butter*

DOMAINE DE ROALLY, CHARDONNAY 2015 VIRÉ-CLESSÉ, FR

OR

house-made ricotta gnudi with truffle, pear & hazelnut

DELTEtto, ROERO ARNEIS SAN MICHELE 2016 PIEDMONT, IT

OR

petite pork roast, sweet potato hot sauce, braised cranberry beans & salsify

DOMAINE DE NERLEUX, CABERNET FRANC, LES LOUPS NOIRS 2014

DESSERT

CHOICE OF

milk chocolate crunch cake with salted caramel gelato, peanut brittle & caramel corn

OR

passionfruit cheesecake, winter citrus confit & oat crumble

OR

gelato affogato

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.