



INDULGE IN AMORE

\$90 | person

Includes five-course menu

LOVE AT FIRST BITE

Pea & Mint Sphere | pea shoot, lemon

AN ELEGANT INTRODUCTION choice of one

Beet Carpaccio | golden and purple beets, ricotta, citrus, herbs

Prosciutto, Pear & Gorgonzola Insalata | baby arugula, poached pear, honey-thyme vinaigrette

Nduja Aranchini | vodka rosé, parmigiano, micro greens

HEARTS ENTWINED choice of one

Ricotta Gnocchi | peccorini, rapini, chili flakes

Malfa Dini | duck ragout, orange, rosemary, duck jus

Pappardelle | black truffle cream, parmigiano, forest mushroom mix

THE GRAND EXPRESSION choice of one

Red Wine Braised Short Rib | heirloom carrots, truffle infused mashed potato, gremolata

Prosciutto di Parma wrapped Chicken Roulade | mascarpone, spinach, roasted garlic mashed potato, broccolini

Seared Scallops | cauliflower purée, caramelized & crispy leeks, brown butter, capers, toasted pine nuts

Saffron Risotto | mushroom, peas, artichoke, toasted pine nuts *(VEGAN)*

SWEET DEVOTION choice of one

Chocolate Olive Oil Layer Cake | espresso caramel cremeau, crisp chocolate pearls

Lemon Blueberry Tart | crisp meringue, berries

Espresso & Amaretto Hazelnut Entremets | chocolate-hazelnut mousse, espresso gelée, amaretto tuile

Gluten and dairy free sorbet with fresh berries available upon request.

