

# *Dinner of Valentine Inspired*

## *Aphrodisiacs*

February 11<sup>th</sup> – 14<sup>th</sup>, 2012

### BEGINNINGS

**crab cake** | onion, peppers, old bay, and spicy aioli  
**crispy pork bellies** | minus 8 glazed with parsnip puree and bitter greens  
**tuna crudo** | tahitian ahi tuna, pepperedew, cucumber and citrus  
**frito misto** | crispy calamari, shrimp, halibut, zucchini, lemons, parsley, olive oil and caper aioli

### SALADS

**lobster bisque** | sunchoke essence  
**buratta salad** | local tomatoes, filone bread, basil, sea salt, new olive oil  
**baby lettuces and herbs** | caramelized figs, shaved fennel, spiced pecans and white balsamic vinaigrette

### ENTRÉES

**\*veal osso bucco** | creamy white polenta and braised bay vegetables  
**\*sea scallops** | butter poached lobster claw, tri color cauliflower, fava bean risotto  
**\*filet** | haricots verts, tomato, corn salad, citrus gremolata and veal jus  
**agnolotti** | sweet corn and white truffle with crispy pancetta  
**orecchiette pasta** | spicy lamb sausage heirloom beans, tomatoes, chard, chili, and pecorino

### DESSERTS

**chocolate bombs** | raspberry cava coulis  
**trio of gelato** | cheese cake with gram cracker crumbles, red velvet cake with chocolate, Espresso with hazelnut biscotti

**\$75 per person | add wine pairing for additional \$35 per person**

plus tax, gratuity & beverage

18% gratuity will be added to parties of six or more

\*meat, fish & eggs cooked to order. Arizona state food code requires us to inform you that undercooked eggs, meat & fish may increase risk of food borne illness.