

Montagna
St. Valentine's Day
February 14th, 2010

Jerusalem Artichoke Soup
prosciutto braised artichokes

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Tuna and Bay Scallop Crudo  
*pomegranate, butternut, pumpkin seeds and arugula*

~or~

Marinated 'Burrata' Mozzarella Salad  
*eggplant, cured tomato and caper caponata*

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Choice of:

Foie Gras & Mascarpone Ravioli
sage and balsamic brown butter

~or~

Shrimp and Homemade Linguine
meyer lemon, rock shrimp and fennel crumbs

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Choice of:

Crispy Branzino Seabass  
*black trumpet mushrooms, farm carrots, parsnip purée and black truffle emulsion*

~or~

Roasted Local Farm Beef Tenderloin  
*red wine short rib hash*

~or~

Braised Lamb Osso Buco  
*Handmade lamb stuffed cannelloni, warm castelvetro olive, blood orange*

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Dessert :

Chocolate Peanut Butter 'Cup'
salted chocolate and caramel tart, peanut butter gelato

~or~

Lemon Vanilla Meringue
citrus cake, lemon curd & pistachio

One Hundred and Fifty Dollars