

Bottega

Valentine's Day 2018

First course

Beef carpaccio, horseradish, arugula

Parmesan soufflé, mushrooms, thyme

Farro soup, winter vegetables, new olive oil

Rigatoncini, venison Bolognese, parmigiano

Tortelloni, lobster, butternut, Elysian Fields saffron

Main course

Beef paillard, porcini, arugula, fried shallots, parsley vinaigrette

Lamb chops, spelt, gigante beans, wild fennel, aged balsamico

Fresh fish, jumbo shrimp, grilled lemon, leeks, romesco

Henry Fudge pork, Greek style greens, lemon, olive oil, feta

Dessert

Lemon meringue tart

Strawberry-pistachio semifreddo

Valrhona chocolate mousse cake

****All menu items subject to change****

\$75.00/person, exclusive of beverages, tax, and gratuity