

*"All you need is Love." – J. Lennon*

# ♥ Valentine's Day Menu ♥

*Tuesday, February 14, 2012*

## COMPLIMENTI DELLO CHEF

### *Formaggi*

Tartufo Reggiano, apple chutney, Gorgonzola, Madera cranberries

## ANTIPASTI

(Choice of one)

### *Ostriche Alla Brace*

Blue Point oysters, fennel & shallot mignonette.

### *Insalata Di Rape Arrosto*

Valley Farm beets, goat cheese crouton, micro greens, Champagne vinaigrette.

### *Zuppa Di Pomodori*

Oven roasted San Marzano tomato, basil, garden vegetables, and fontina crostini.

## PRIMI

(Choice of one)

### *Bombolotti Amatriciana*

Spinach & feta Ravioli, smoked pancetta, red onion, plum tomato.

### *Gnocchi Con Fonduta Di Tartufo*

San Miniato Truffles, house made gnocchi, fontina fonduta.

### *Capellini Ai Gamberi*

Hand crafted thin saffron pasta, jumbo shrimp, colina tomato, parsley, garlic & vino.

## SECONDI

(Choice of one)

### *Pesce*

Poached Chilean sea bass, fava beans puree, roasted baby potatoes, lobster coulis

### *Brasato Di Cinque Ore*

Slow cooked short rib, Chianti glaze, crispy onion, escarole, Reggiano polenta.

### *Bistecca Di Manzo*

Petite Filet Mignon, Gorgonzola butter, roasted potato, wild asparagus.

## FINALE

(Choice of one)

### *Budino Degli Amanti*

Bread pudding, white chocolate, Zara cherries, crème anglaise

### *Tiramisu*

Our version of a classic Italian cake made with ladyfingers, espresso, mascarpone & grated dark chocolate

**5 courses Prix Fixe Menu \$65 per person**

**Tax and gratuity not included.**

**Our regular menu will not be available**

*All meals are made with love & passion by  
Executive Chef Joshua Breen & the Terramia Kitchen Staff*

*"I have written a love story without a beginning or ending. So that you may write it together." – J.Volpicelli*