



HAPPY VALENTINE'S DAY

FIRST COURSE

Venetian Radicchio Salad

watermelon radish, grapefruit, bread crumbs, yogurt vinaigrette

Kusshi Oysters

prosecco granita

Chicken Liver Mousse

pickled pearl onions, grilled bread

SECOND COURSE

Cavatelli

butter poached lobster, red wine onions, american caviar

Roasted Duck

sauce soubise, amarena cherry

Braised Lamb

chickpeas, fregola, castelvetrano olives

DESSERT

Coffe Meringue Cake

espresso pastry cream

Tiramisu

cocoa nib crumble

Ricotta & Strawberry Cannoli

chocolate ganache

\$65 PER PERSON. TAX, BEVERAGE, AND GRATUITY ADDITIONAL.

Storico