



St. Valentine's Day
14th of February, 2012

Amuse bouche

Crab & tarragon risotto

Pea shoots, prosciutto chip

or

Potato gnocchi

Winter greens, honey and gorgonzola

or

Curly endive salad

Avocado, grapefruit, citrus dressing

Short ribs

Teriyaki glazed, wasabi mashed potato, tempura watercress

or

Sea bass

Cilantro couscous, mussels saffron broth

or

Long island duck breast

Salsify, apple, escarole, grapefruit gastric

Taza chocolate tart

Coffee mascarpone cream

or

Sorbet trio

Crispy almond cookies



With compliment glass of Champagne

\$ 75.00 per person

For reservations please call 617-532-3849

These items are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food Borne illness. ** As nuts are used in our kitchen, dishes may contain nut traces. Please inform your server of any food allergies you may have. 18% SERVICE CHARGE FOR PARTIES OF 6 OR MORE.