



HAPPY VALENTINE'S DAY

FIRST COURSE

Kusshi Oyster
red wine mignonette, flying fish roe

Tuna Tartare
tomato aioli, avocado & sesame

Rosa di Gorizia Radicchio Salad
toasted pistachios, gorgonzola dolce,
preserved orange vinaigrette

SECOND COURSE

Lobster Risotto
beet, fiore sardo, mache

Dover Sole
black rice, broccoli rabe, sauce americaine

Goose
roasted goose breast & confit thigh,
braised caraflex cabbage, apple mignonette

DESSERT

Raspberry Panna Cotta
fresh raspberries, lady finger crumble

Olive Oil Cake
whipped crème fraiche, plum jam

\$65 PER PERSON TAX, BEVERAGE, AND
GRATUITY NOT INCLUDED.

Storico