

Andrea

MENU DELL'AMORE

LUNCH MENU | February 14, 2019

ANTIPASTI

please select one

fresh dungeness crab

braised carciofi, nasturtium buttermilk dressing, black lime

crispy beau soleil oysters

shaved fennel, preserved lemon vinaigrette, hearts of palm, avocado

grilled homemade finocchiona sausage

cheesy polenta, "movie theater" popcorn

classic lobster bisque

maine lobster, osetra caviar, crème fraîche

Franciacorta, Bellavista, 'Alma Cuvee', Lombardia, NV

SECONDI

please select one

roasted loin of veal

red cabbage, toasted hazelnuts, pickled mustard seeds, huckleberry jus

olive oil poached cobia

salt baked celery root "carpaccio," pomegranate pesto, hearts on fire

farmers market vegetable lasagna

smoked cipollini nage, argan sesame oil

chateaubriand for two (additional 65)

22 oz. wagyu tenderloin, stuffed artichoke heart, crispy potato "rosti" & truffle barolo

Barbaresco, Produttori del Barbaresco, Piemonte 2015

DESSERTS

please select one

exotic fruit baba

coconut bavarian cream, fresh berries

salted caramel chocolate tiramisu

coffee mascarpone cream

gelato & sorbet selection

Donnafugata, "Ben Rye," Passito de Pantelleria, Sicily 2016

RESERVATIONS: 877.563.5102

\$90 per adult | \$150 per adult with wine pairing

pricing excludes additional alcohol, tax and service charge | complimentary valet parking available