

chiaroscuro

Valentine's Day 2010 \$79 pp
Three Course Menu

aperitivo

kumamoto oysters paired with a prosecco cocktail accompanied by house made champagne vinegar granita

course one

onion and fontina sfogliata with oven braised tomatoes and dark balsamic reduction
or
white asparagus soup with dungeness crab and crispy pancetta finished with white truffle oil

intermezzo

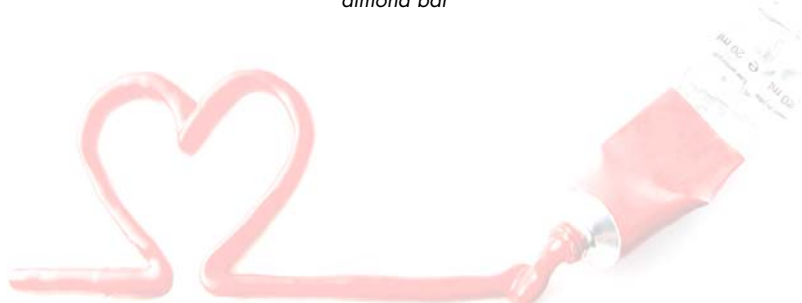
raspberry cinnamon sorbetto

course two

house made sundried tomato pappardelle with braised duck ragu
or
olive oil poached salmon with "riso di Venere" and baby artichokes

course three

a duet of torta mimosa with strawberry chantilly cream & a decadent dark chocolate and almond bar



additional Italian cheese course \$10, wine pairing available for \$ 30 pp

tax and gratuity are not included
Chef Owner *Alessandro Campitelli*

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Valentine's Day 2010 \$109 pp
Five Course Menu

aperitivo

kumamoto oysters paired with a prosecco cocktail accompanied by house made champagne vinegar granita

course one

onion and fontina sfogliata with oven braised tomatoes and dark balsamic reduction
or
scallops two ways; one seared day boat scallop with spring vegetables and a light and tart scallop ceviche

course two

white asparagus soup with dungeness crab and crispy pancetta finished with white truffle oil

course three

house made sundried tomato pappardelle with braised duck ragu
or
dungeness crab ravioli with baby artichokes in a lemon butter sauce

intermezzo

raspberry cinnamon sorbetto

course four

lamb loin with sweet red pepper polenta, spring greens, pickled shallots and mint-tarragon jus
or
olive oil poached salmon with "riso di Venere" and baby artichokes

course five

a duet of torta mimosa with strawberry chantilly cream & a decadent dark chocolate and almond bar



additional Italian cheese course \$10, wine pairing available for \$ 50 pp

tax and gratuity are not included
Chef Owner *Alessandro Campitelli*