

**ALIMENTARI
ILBUCCO
& VINERIA**

VALENTINE'S DAY 2019

ASSAGGINI

Island Creek Oyster

guindilla pepper mignonette, caper leaves, flowers

ANTIPASTI

Razor Clam Crudo

charred citrus, grumolo radicchio, green olives, smoked trout roe

Grilled Quail

hearts and liver, risina beans, upland cress

Crispy Hen-of-the-Wood Mushrooms

white miso-yuzu koshu broth, gomasio, cilantro

PRIMI

Tortellini in Brodo

herbed saffron ricotta

Tagliatelle

uni butter, peekytoe crab, scallion, Meyer lemon

SECONDI

Wagyu Ribeye for Two

roasted baby Tokyo turnips, bagna cauda

\$60 supplement

Wild Striped Bass

royal trumpet mushrooms, calabrian chili, herbs

Roasted Muscovy Duck Breast

honeynut squash, pomegranate, blood orange, upland cress

DOLCI

Chocolate Pots de Crème

cocoa nib

Pear & Apple Crisp

quince gelato

\$115.00 per person

Optional wine pairing, \$75.00 per person