

VALENTINE'S DAY



3-Courses • 72
Wine Pairings • 28
Beer Pairings on Request • 25

APPETIZERS

Eggplant & Dark Chocolate Caponata

whipped goat cheese, toasted baguette, fresh basil

Inama, Soave, Italy 2017

Tagliatelle Al Cioccolato (Chocolate Ribbon Pasta)

hen of the woods mushrooms, fire-roasted chestnut butter,
grana padano, lemon & thyme

Chateau des Jacques, Gamay, Beaujolais, France 2015

ENTREES

Lamb Chops with Coffee & Chocolate

cocoa-scented white bean puree, sauteed kale & onions,
roasted butternut squash, redeye jus

JP Ramos, *Marquês de Borba*, Alentejo, Portugal 2014

Charred Peppered Octopus

roasted white chocolate beurre blanc, citrus-olive & herb salad,
pistachio & cocoa nib crumble

Forge, Dry Riesling, *Classique*, Seneca Lake, New York 2017

DESSERTS

Vivra Chocolate Sorbet

orange-brown butter macaroon, espresso anglaise,
toasted cake crumbs

Moscato d'Asti, Saracco, Piedmont, Italy 2017

Flight of Chocolate Bon Bons

candied cashews, strawberries

Port, Kopke, 10 yr Tawny, Portugal

The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.