

scarpetta
VALENTINE'S DAY 2012

{ primi piatti }

RAW YELLOWTAIL

olio de zenzero & pickled red onions

PUREE OF CHESTNUT SOUP

bone marrow croutons, black truffle & root vegetables

CREAMY POLENTA

fricassee of truffled mushrooms

ROASTED SEA SCALLOPS

celery root, blood orange & toasted almonds

{ paste }

BEET & SMOKED RICOTTA CASONSEI

pistachio nuts & poppy seeds

SPAGHETTI

tomato & basil

{ piatti }

ROASTED SNAPPER

prawns, santa barbara sea urchin & cauliflower guazzetto

AGED SIRLOIN OF BEEF

baby vegetables, forest mushrooms & pickled shallots

DUCK BREAST

butternut squash, pancetta, fairview farms baby purple kale & pomegranates

{ dolce }

COCONUT PANNA COTTA

guava soup & caramelized pineapple

VANILLA CARAMEL BUDINO

gianduja & chocolate sable cookies

CHOCOLATE CAKE

burnt orange-caramel gelato & espresso sauce

\$95 per person, tax and gratuity excluded

