



## FEBRUARY SIGNATURE MENU

### APPETIZER

Raw Seafood Trio:

Littleneck Clams with Tangerine Granita;  
Kusshi Oyster with Horseradish Creme Fraîche;  
Branzino Carpaccio with Avocado Salad, Truffle Vinaigrette

### PASTA

Beet & Mascarpone Cheese-Filled Ravioli,  
Truffle Parmesan Fonduta,  
Fresh Shaved Umbrian Black Truffles

### FISH ENTRÉE

Pan-Seared Porcini-Dusted Turbot Fillet,  
Moscato Wine Sauce, Sautéed Wild Mushroom

### MEAT ENTRÉE

Roasted Pheasant Breast with Leg Confit,  
Sweet Garlic Demi-Glace,  
Cauliflower Flan, Toasted Peanuts

### DESSERT

Warm Lemon Almond Cake,  
Chestnut Honey Meringue, Tangerine Sorbet

**\$89**

CUSTOM BEVERAGE ACCOMPANIMENT AVAILABLE. PLEASE INQUIRE WITH YOUR SERVER.

