

*felina*

**Valentine's Day**  
**3-COURSE PRIX-FIXE MENU**

Make a Reservation

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **antipasto** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

*choice of*

**Tuna Crudo**

fennel, blood orange  
vinaigrette, spiced  
pistachios, finger lime

**Broiled Oysters**

bacon herb butter,  
lemon, chili

**Stracciatella**

beets, prosciutto  
watercress, confit,  
cherry tomato,  
focaccia crouton,  
tarragon

**Pepper Crusted  
Beef Carpacci**

caramelized onion  
crema, pickled shallot,  
shaved asparagus,  
parmigiano Reggiano,  
garlic crouton, lemon

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **entrée** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

*choice of*

**Bucatini Cacio e Pepe**

winter truffle aged pecorino, black pepper

**Linguini Con Gamberi**

shrimp scampi, confit cherry tomato, garlic  
bread crumb, lemon

**Crispy Skin Salmon**

cauliflower couscous, garlic spinach, lemon  
beurre blanc, toasted almonds

**Roasted Orvia Duck**

orange gastrique, cauliflower puree, roasted  
heirloom carrots, pickled cherries

**Surf & Turf for Two**

10 oz. filet mignon, 6 oz. South African lobster  
tail, sour cream and scallion potato, charred  
haricot vert, lobster butter

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **dessert** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

*choice of*

**Giro Del Cioccolato for Two**

medley of chocolate covered  
strawberries, chocolate mousses &  
truffles

**Strawberry Tiramisu**

whipped mascarpone, cocoa

**Lemon Dream Cake**

limoncello curd, macerated raspberry

\$90++ per person

*Executive Chef Joseph Tartamella*