

Bottega

Valentine's Day 2012

First

Venetian style shrimp, razor clams and scallops with lemon, olive oil and watercress

Salad of winter lettuces, shaved mushrooms and fontina

Baked oysters with local spinach, caramelized onions and pancetta

Carne cruda, Alba style with black truffles

Fritto misto—lightly fried shrimp, oysters, and calamari with spicy marinara

Parmesan soufflé with mushrooms, prosciutto and thyme

Soup: Porcini mushroom with prosecco zabaglione

Entrée

Guinea hen with pancetta, cipollini onions, polenta and red wine

Fresh fish with farro and pomegranate

Risotto with veal cheeks and artichokes

Homemade tagliatelle with truffles, butter and parmigiano

Adriatic seafood—lobster, clams, mussels, fish with fennel, tomatoes,
garlic and chili

Beef tenderloin with capellini gratin and arugula

Dessert

Blood orange and caramel panna cotta

Mascarpone tart with pistachio crust

Strawberry cake

Hazelnut and chocolate torte

Three courses, \$60 person, excluding beverages, tax and gratuity

Three courses with wine pairings, \$85, excluding other beverages, tax and gratuity