



# CAMPAGNOLA

VALENTINE'S DAY  
\$44 per person  
choose one appetizer, entrée & dessert

## FIRST

Lobster bisque tarragon, sherry

Arugula- blood orange, pomegranate, fennel

Baby spinach, roasted shallot, sour cherry, goat cheese

Ricotta gnocchi- buffalo mozzarella, basil, tomato

Pan-seared scallops, smoked bacon, chestnut, apple

Grilled prawn speidini - gigante beans, frisee, olive vinaigrette

## ENTREE

Butternut squash ravioli with sage brown butter

Trout, confit tomatoes, toasted almonds, lemon brown butter

Tenderloin, fingerling potato, Tuscan kale, Gorgonzola butter

Wild striped bass- creamed leeks, sunchoke, olive tapenade

Veal scallopini- marsala, wild mushroom, polenta

Pheasant breast- pancetta, whole wheat spaetzle, cipolini agrodolce

## DESSERT

Valrhona chocolate pot-de-crème

Toasted crème fraiche walnut cake with vanilla gelato

Italian cookies with blood orange sorbet