

Fiorella's

CUCINA TOSCANA

San Valentino Menu 2012

Uno

Grilled Guanciale Wrapped White Asparagus
with goat cheese, pine nuts, quail egg, basil aioli

or

Tartara de Tonno

micro cilantro, dates, walnuts, country toast, balsamic essence, blood orange oil

or

Foie Gras Toscana

fried polenta bread, pistachio dust, amarena cherries

Primi

Crab Stuffed Half Maine Lobster

crispy fingerling potato, zucchini pomodoro, grilled lemon, Milanese sauce

or

Slow Roasted Veal Osso Bucco

rosemary gremolata, red wine risotto, root vegetables, natural jus

or

Tournedos Fiorella

Grilled medallions of Filet Mignon

crispy potato croquettes, roasted winter vegetables, truffled hollandaise, demi glace

or

Maple-Glazed Muscovy Duck Breast

cranberry and pecan polenta, braised greens

Dolce

Vanilla Spiced Apple Crostada

muscato zabaglione pistachio gelato

or

Crème Brulee Tre

Trio-of-house made custard: pistachio, amaretto, limoncello
with biscotti and micro mint

Chocolate laced strawberries and truffles for each table

\$59.00 per person

Exclusive of Tax and Gratuity