

BARBUZZO

mediterranean kitchen & bar

Valentine's Day 2018

from the chef

for the table to share

whipped sheep's milk ricotta *

vin cotto, thyme, maldon sea salt, olive oil, grilled country bread

second course

choose one

wild mushroom arancini*

buffalo mozzarella center, smoked garlic-truffle aioli, parmesan

morrocan carrot salad ***

shaved carrots & beets, dates, toasted almonds, watercress,
mint, thai basil, gingered carrot dressing

smoked trout tartine

charred jalapeño crème fraiche, capers, red onion, persian cucumber, radish

burrata & beets *

herbed tehina, grapefruit, shaved fennel, sprouted lentils, celery root, lemon dressing

third course

choose one

shortrib bourguignon

fingerlings, royal trumpet mushroom, pearl onions, haricots vert, heirloom carrots, brussel leaf salad

beet "love letters" *

roasted beet-taleggio filled pasta, sage, hazelnut-brown butter, 12 year aged balsamic

grilled duroc pork chop

souvlaki marinade, tzatziki, wood roasted white beans, romanesco, cucumber-feta-radish salad

seared tile fish

marinated sweet peppers, italian broccoli fregola, almond-hazelnut romesco

pan seared gnocchi **

braised duck, chanterelles, tuscan kale, toasted pine nuts, pecorino, shaved foie gras

dessert

choose one

salted caramel budino

chocolate cookie crust, sea salt, creme fraiche whip cream

blood orange-prosecco sorbet

rosemary shortbread cookie, maldon sea salt

warm olive oil cake

whipped labneh, pistachio, wine soaked dried plums

tiramisu

espresso soaked ladyfingers, pizzelle crumble, mascarpone

* vegetarian

** may be made vegetarian upon request

*** vegan

\$65 per person