

Wine is My Valentine Dinner

BARBUZZO

mediterranean kitchen & bar

Saturday, February 11, 2017

in our 2nd floor private event space

Gather your friends to drink too much wine, eat too many carbs and indulge in all things too garlicky, too messy and totally unromantic.

4 course, \$45 prix fixe menu

\$40 bottles of wine

\$10 anti Valentine's cocktails

Reservations accepted by email only at
barbuzzorestaurant@yahoo.com

From the Chef...

whipped sheep's milk ricotta
pickled figs, thyme, vin cotto, extra virgin olive oil,

First Course *for the table to share...*

grilled artichoke
chile, white wine, parmesan, mint, served with preserved lemon aioli to dip the leaves

Second Course *for the table to share...*

seared head on shrimp
roasted garlic oil, almonds, whipped salt cod

bucatini
cured pork cheek, san marzano tomato sauce, pecorino, shaved foie gras

Third Course *for the table to share...*

braised bone in beef shortrib
soft taleggio polenta, shaved roots & shoots, seared brussels sprouts, castelvetro olive gremolata

For Dessert Choose...

salted caramel budino
dark chocolate crust, salted caramel, crème fraiche whipped cream

double chocolate cake
peanut butter ganache filled, crushed maltballs, malted chocolate frosting

blood orange sorbet

prosecco splash, rosemary-olive oil shortbread cookie

\$10 cocktails

My Bloody Valentine - st germaine, blood orange, prosecco
Gentian Negroni - London Dry Gin, Campari, Lo-Fi Apertif Amaro
The Booty Call - Espolon Blanco Tequila, Lime, Lemon, Simple, Creme de Violet, Mint

\$40 bottles

white

Chardonnay, Domaine Martinolles, 2015, Languedoc
Sauvignon Blanc-Semillion, Chateau Chanteloiseau, 2015, Bordeaux

rose

Blaufrafränkisch, Strehn, 2016, Burgenland
Pinot Noir, De Perriere, NV, Sparkling Burgundy

red

Ruchè-Barbera, Montalbera, 2015, Piedmont
Grenache-Syrah, Sentinelle de Massiac, 2015, Minervois