

BARBUZZO

mediterranean kitchen & bar

Valentine's Day

\$65 per person

From the Chefs'

Whipped Ricotta (v)

kumquat marmelata, marcona almond, olive oil, vin cotto, warm bread

First Course choose one

Scallop Crudo

fennel, dried olive, preserved lemon, pomegranate
(optional caviar supplement)

Winter Citrus Salad (v/vg)

shaved celery, fennel, chicories, toasted walnuts, pecorino

Burrata (v)

butternut squash caponata, basil pesto, pine nuts, torn focaccia

Smoked Trout Toast

caramelized onion crème fraiche, radish, herb salad, trout roe

Second Course choose one

Spinach Gnudi (v)

pistachio brown butter, sage, parmesan
(optional fresh truffle supplement)

Roasted Cod + Shellfish

mussels, clams, fennel, fingerlings, spicy cioppino broth, lemon

Braised Pork Cheeks

sunchoke puree, raddichio conserva, apple, pickled mustard seed

Seared Celery Root "Scallops" (vegan)

sunchoke puree, radicchio conserva, apple, pickled mustard seed

Lobster Ravioli

lobster-amontillado cream, garlic breadcrumbs, ricotta salata
(optional caviar supplement)

Beef Fat Basted 14 oz Strip Steak (\$17 supplement)

crushed potatoes, roasted shallots, meyer lemon salsa verde, fermented turnip

Whole Grilled Fish (for two)

backbone removed + stuffed with garlic-herb butter,
served with fennel-celery heart-green olive salad with toasted walnuts + parmesan

Dessert choose one

salted caramel budino

chocolate cookie crust, sea salt, crème fraiche whip cream

tiramisu

espresso soaked lady fingers, mascarpone, dark chocolate crumb, whipped cream

blood orange sorbet (vegan)

cava splash

(v) vegetarian / (vg) can be made vegan