

BARBUZZO

mediterranean kitchen & bar

Valentine's Day 2016

\$65 per person

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

roasted beet & blood orange salad *

oil cured olives, fennel, pecorino, castelfranco

roasted sardines

hazelnut-almond romesco, charred shishitos, preserved lemon

parsnip & ricotta crespelle **

braised duck sugo, black trumpet mushrooms, shaved chestnuts

burrata from puglia *

pesto, arugula, shaved brussel sprouts, sherry marinated peppers, hand torn olive oil croutons

third course

choose one

braised veal cheeks

soft fontina polenta, roasted brussel sprouts, fennel-apple salad

grilled pin bone steak

roasted marrow-herb butter, truffled potato gratinata, pickled eggplant-roasted pepper escalavida

lancaster beet "love letters" *

red beet ravioli, sheep's milk ricotta filling, roasted longneck squash,
hazelnut brown butter, 12 year aged balsamic

italian seafood grill

swordfish spiedini, calamari, shrimp, rosemary white beans,
roasted peppers, castelvetro olive gremolata

pan seared gnocchi **

rabbit polpettini, chanterelles, local greens, crispy pork cheek

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

dark chocolate-gianduja cake

sweet ricotta, macerated berries, toasted hazelnuts

* vegetarian

** may be made vegetarian upon request