

BARBUZZO

mediterranean kitchen & bar

Valentine's Day 2019

\$75 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

beef carpaccio

red onion mostarda, arugula, shaved parmesan, anchovy aioli, crispy fingerling chips

shaved roots & shoots *

shaved brussel sprout, scarlett turnip, fennel, celery root, purple carrots, parsley leaves, lemon dressing, parmesan, toasted hazelnuts

wood fired winter squash *

bufalo mozzarella, brown butter, pepitas, honeycrisp apple, parsley

sherried mushroom toast **

la peral cheese, jamon iberico lomo, amontillado sherry reduction, crushed marcona almonds

third course

choose one

bone in beef shortrib bourguignon

soft fontina polenta, smoked pearl onions, fennel persillade

pan seared gnocchi

braised duck, cavolo negro, pine nuts, pickled pear

lancaster beet "love letters" *

roasted beet-taleggio filling, salt roasted candy stripe beets, hazelnut brown butter, 12 year aged balsamic

pan seared mediterranean sea bass

broccoli-celeriac tabbouleh, lemon-oregano dressing, celery leaf salad, mint

grilled lamb leg steak

pistachio gremolata, roasted parsnips, french feta
glazed cipolini onions, pickled fresno chile

dessert

choose one

salted caramel budino

chocolate cookie crust, sea salt caramel, creme fraiche whip cream

blood orange-basil sorbet

rosemary shortbread cookie, splash prosecco

warm olive oil cake

whipped labneh, wine soaked dried plums, pistachio

* vegetarian

** may be made vegetarian upon request