



KITCHEN & WINE BAR

VALENTINE'S DAY 2019

SPECIALTY COCKTAILS

- Mon Amour: Kopper Kettle Vodka, Prosecco, Cassis, Lemon, Twist 11
Liaison: Bombay Gin, Cocchi Rossa, Lemon Juice, Simple Syrup, Orange Bitters 12
Pomelo: Ruby Red Vodka, St. Germain, Cointreau, Cranberry Juice, Lime Squeeze 11
Sangria del Dia: Wine, Prosecco, Lemon & Lime Juice, Fruit, Spiced Syrup 9
Orzo Sour: Bulleit Rye, Fresh Citrus Juices, Langlois French Cassis 11
Pasionaria: Sauza Tequila, Elderflower Liqueur, Lime Squeeze, Harissa Salted Rim 11

AMUSE

Celery Root & Apple Soup, Brown Butter, Toasted Pumpkin Seeds

APPS

- Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano
Whole Milk Burrata, Roasted Beets, Orange, Pistachios, Anise
Olive Oil Poached Tuna, Potatoes, Olives, Grilled Peppers, White Anchovy Vinaigrette
Seared Greek Halloumi Cheese, Tomatoes, Lemon, Ouzo, Grilled Baguette
Grilled Eggplant Salad, Red Onions, Pomegranate Seeds, Greek Yogurt, Cumin Vinaigrette
Braised Greens Empanadas, Raisins, Olives, Feta, Smoked Paprika Vinaigrette
Roasted PEI Mussels, Citrus-Fennel Sausage, French Feta, Ouzo Liquor, Lemon, Basil
Mixed Lettuces, Celery, Red Onion, Asian Pear, Toasted Almonds, Roasted Grape Vinaigrette
Orzo's Caesar Salad, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano

ENTREES

- Linguine Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil
Peasant Bolognese, Italian Rigatoni, Natural Beef and Pork, Pomodoro, Chili Flake, Cream
Rigatoni, Roasted Cauliflower, Anchovy, Raisins, Chilis, Toasted Pine Nuts
Orecchiette Pasta, Red Wine Braised Calamari, House Chorizo Sausage, Kale, Chickpeas, Breadcrumbs
Risotto "Inverno," Sharondale Farm Mushrooms, Asian Pear, Italian Taleggio Cheese
Grilled Faroe Island Salmon*, Sweet Potato Puree, Brussels Sprouts, Apples, Balsamic Brown Butter
Grilled Atlantic Swordfish*, Olive Oil Mashed Potatoes, Braised Fennel, Tomato Confit, Beurre Rouge
Spiced Duck Confit, Black Lentils, Spanish Chorizo, Braised Cabbage, Mustard Jus
Braised Short Rib, Maple Glazed Turnips, Smoked Bacon, Shaved Root Vegetable
Grilled Prime NY Steak*, Roasted Fingerling Potatoes, Roasted Broccoli, Red Onion Marmelatta
Red Wine Braided Lamb, Saffron Couscous, Tomato, Fennel, Olives, Capers, Preserved Lemon

DESSERTS

- Classic Tiramisu, Espresso Soaked Ladyfingers, Kahlua Mascarpone, Shaved Chocolate
Spanish Olive Oil & Rosemary Cake, Brown Butter Lemon Curd, Whipped Cream
Semisweet Chocolate Pot de Crème, Whipped Cream, Shaved Chocolate

FIFTY DOLLARS PER PERSON PLUS DRINKS, TAX AND SERVICE

A 20% service charge will be added to parties of five or more.

*Consuming raw or undercooked foods may increase your chance of acquiring food borne illness.