

benedetto

Happy Valentine's Day

Thursday, February 14th 2019

4 Course Prix-Fixe Menu \$85 per person

Black Winter Truffles Add 10 grams to any dish \$35

Sfizi

Foraged mushroom arancini with fontina, black truffle and aged parmigiano

Antipasti di san valentine *(a special valentine's day selection meant to be shared)*

Buffalo mozzarella with fresh winter citrus, fermented apple, pine nuts and anchovy salt

Grissini with prosciutto di parma and black truffle butter

Crispy polenta with spicy tomato sauce and provolone

Marinated olives with soppressata and wild watercress

Ricotta crostini with toasted pistachios and pomegranate

Pasta e Secondi *(choice of)*

Penne rigate with fresh herb & toasted almond pesto, gulf shrimp, capers and lemon

Tagliolini with fresh black truffles and vermont creamery butter (\$25 supplement)

Caramelized onion and potato ravioli with stracciatella and red wine braised beef short rib sugo

Grilled branzino with crema di ceci, roasted fennel, braising greens and winter citrus

Pan roasted berkshire pork chop with italian chicories, crispy potatoes, heirloom apples and rosemary

Whole roasted hen of the woods mushroom with spigarello, root vegetable crema and emmer farro

Dolci *(choice of)*

Sbrisolona with orange blossom ricotta, hazelnut honeycomb crunch and blood orange sherbet

Illanka dark chocolate mousse with zeppoli bites, frosted feuilletine and raspberry sorbet

House chocolates and assorted cookies

*Kindly inform your server if a guest in your party has any food related allergies.
Consuming raw, rare or unpasteurized foods may cause health concerns for some people.*