

Élephante

VALENTINE'S DAY 2019

SNACKS TO SHARE

WARM OYSTER

champagne butter, caviar, charred scallion

HEARTS OF PALM AND AVOCADO SALAD

king crab, lemon vinaigrette, red onion, herbs

WHIPPED EGGPLANT

puccia, olive oil

CACIO E PEPE ZEPPOLE

TO FOLLOW A CHOICE OF

PIZZETTE

margarita or soppressata

EGG YOLK RAVIOLO

spinach, ricotta, parmigiano reggiano, brown butter, sage

TAJARIN PASTA

black truffle, pecorino

CLAM & PRAWN FREGOLA

pancetta, charred scallion, heirloom radish, baby leek, citrus aioli, toast

THE MAIN COURSE

ASPEN RIDGE RIB EYE FOR TWO

30 day dry-aged

WHOLE ROASTED MARKET FISH FOR TWO

DIVER SCALLOPS

citrus butter, caviar, radicchio, herbs

SOFT POLENTA & ROASTED MUSHROOMS

slow egg, sunchoke, stinging nettles pesto, shaved truffle

SIDES FOR THE TABLE

TRUFFLED POTATO

BUTTER LETTUCE, PINK RADICCHIO

red wine vinaigrette, herbs

DESSERT FOR TWO

MILK CHOCOLATE TORTA

honeycomb, salted caramel, mascarpone

PASSION FRUIT SORBET

tropical fruit

80 per person +65 cocktail or wine pairing