



VESPA

## Happy Valentine's Day!

Sunday, February 14, 2016

Choice of Appetizer, Pasta, Entrée, and Dessert: \$75

*First Course*

CARAMELIZED LEEKS & GOLDEN POTATO SOUP  
Crispy Onions, Thyme, Parsley Oil

YELLOWFIN TUNA CRUDO  
Fennel & Peppercorn Crusted, Citrus-Ginger, Blood Orange, Endive

PAN-SEARED SEA SCALLOPS  
Roasted Cauliflower, Golden Raisins, Parsley Oil, Crispy Garlic-Pine Nut Dust

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*Second Course*

LOBSTER RISOTTO  
Butter Poached Lobster, Butternut Squash, Pancetta, Sour Apple

CAPELLINI ALL'AMATRICIANA  
Guanciale, Fire Roasted Tomato, Calabrian Chili, Pecorino-Romano

RIGATONI VERDE  
White Asparagus, Pine Nut Pesto, Parmesan, Baby Arugula

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*Third Course*

GRILLED BRANZINO  
Stewed Cannellini Beans, Cherry Tomatoes, Frisée

HUDSON VALLEY DUCK BREAST  
Celery Root Purée, Green Lentils, Black Currants

22OZ RIBEYE STEAK FOR TWO  
Sautéed Broccoli Rabe, Charred Asparagus, Roasted Potatoes

8oz GRASS FED FILET MIGNON  
Parsnip Purée, Wilted Spinach, Wild Mushroom Ragù

PROSCIUTTO WRAPPED VEAL TENDERLOIN  
Pickled & Sautéed Carrots, Almond Purée, Sage Brown Butter

PAN-SEARED CHICKEN  
Braised Chicken Thigh, Caramelized Brussels Sprouts, Pearl Onions

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*Dessert*

Lemon Tart, Toasted Meringue, Raspberry Sorbet

Chocolate Peppermint Mille-feuille

12-Layer Chocolate Cake for 2