

felina STEAK

Valentine's Day
3-COURSE PRIX-FIXE MENU

Make a Reservation

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **antipasto** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

choice of

Tuna Crudo

fennel,
blood orange vinaigrette,
spiced pistachio,
finger lime

Broiled Oysters

bacon herb butter,
lemon, chili

Stracciatella

beets, prosciutto,
watercress,
confit cherry tomato,
focaccia crouton,
tarragon

**Pepper Crusted
Beef Carpaccio**

caramelized onion
crema, pickled shallot,
shaved asparagus,
parmigiano reggiano,
garlic crouton, lemon

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **entrée** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

choice of

Mafalde Cacio e Pepe

winter truffle aged pecorino, black pepper

Linguini Con Gamberi

shrimp scampi, confit cherry tomato,
garlic bread crumb, lemon

Crispy Skin Salmon

cauliflower couscous, garlic spinach,
lemon beurre blanc, toasted almonds

Roasted Orvia Duck

orange gastrique, cauliflower purée,
roasted heirloom carrot, pickled cherries

Surf & Turf for Two

10 oz. filet mignon, 6 oz. south african
lobster tail, sour cream and scallion potato,
charred haricot vert, lobster butter

♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥ **dessert** ♥ ♥ ♥ ♥ ♥ ♥ ♥ ♥

choice of

Giro Del Cioccolato for Two

medley of chocolate covered strawberries,
chocolate mousses & truffles

Strawberry Tiramisu

whipped mascarpone, cocoa

Lemon Dream Cake

limoncello curd, macerated raspberry

Chef de Cuisine Christopher Jonas, Executive Chef Joe Tartamella

*\$90+ Tax
20% gratuity will be added to parties of 8 or more*