



**STELLA ALPINA OSTERIA
~HAPPY VALENTINE'S DAY~**

PILLOWS OF LOVE

TRUFFLE STUFFED GNOCCHI TOSSED IN A BROWN BUTTER AND SAGE SAUCE

INSALATA VALENTINO

CHICORY MIXED GREENS, PISTACHIO CRUSTED GOAT CHEESE,
POMEGRANATE, MAPLE VINAIGRETTE

LOVE POTION # 5

CHOICE OF 5 ENTREES:

GRILLED LAMB CHOPS

GRAIN MUSTARD SEED JUS, MASCARPONE POLENTA, GRILLED ASPARAGUS

FILETTO DELL'AMORE

GRILLED FILET MIGNON DRIZZLED WITH A PORT WINE SAUCE,
TRUFFLED MASHED POTATO & SAUTÉED ENDIVE

HERB CRUSTED HALIBUT

CRUSHED MARBLED POTATO, BABY SPINACH AND DRIED FRUIT MOSTARDA

SMOKED DUCK BREAST

HUCKLEBERRY SAUCE, PORCINI RISOTTO CAKE, SAUTÉED BABY TOMATOES

SPINACH AND RICOTTA CHEESE RAVIOLI

SUNDRIED TOMATO CREAM SAUCE, MICRO GREENS, BASIL OIL

SMOOCH...

CHOICE OF CHEF'S CREATION OF SPECIAL VALENTINE'S DESSERTS

4-COURSE DINNER, \$89. PER PERSON

OPTIONAL WINE PAIRING, \$40. PER PERSON

20% GRATUITY AND SALES TAX ADDED TO ALL FOOD & BEVERAGE