

TREVA

RESTAURANT • BAR

VALENTINE'S DAY MENU

Three Course Chef Tasting

Glass of Sparkling Rose

FIRST COURSE

Burrata oven roasted tomato

Fiore di Zucca zucchini blossoms, ricotta, tomato, saba

Lobster Bisque paprika, chive

Di Casa mixed greens, tomato, balsamic vinaigrette

Barbabietola Roasted beets, goat cheese, arugula, fennel,
blueberries, honey

Puntarella radicchio, cucumber, parmigiano crisp, Marcona almonds

Antipasto prosciutto, soppressata, cambozola, fiore di sardina

SECOND COURSE

Tagliatelle maitake mushroom, white truffle butter,
shaved winter truffle

Polo herb roasted half chicken, root vegetables, haricot vert, pan jus

Salmon saffron risotto, pea pesto, pea tendril

Ravioli red beets, ricotta, goat cheese

Carbonara bucatini, guanciale, parmigiano reggiano, egg

Steak and eggs hanger steak, polenta, fried eggs, salsa verde

Frittata egg whites, mushroom, spinach

French Toast mascarpone cream, banana, walnut

NY Strip fingerling potato, Brussels sprouts, confit garlic

DESSERT

Chocolate La Bomba

Tiramisu

Local Honey Budino

\$45 a person, tax and gratuity are not included.

chef & owner Dorjan Puka