

# TREVA

RESTAURANT • BAR

VALENTINE'S DAY MENU

## Four Course Chef Tasting

### FIRST COURSE

**Burrata** oven roasted tomato

**Quail** mushroom ricotta, pea pesto

**Fiore di Zucca** zucchini blossoms, ricotta, tomato, saba

**Lobster Bisque** paprika, chive

**Antipasto** prosciutto, soppressata, cambozola, fiore di sardina

**Ostriche Ripiene** baked oysters, spinach, blueberries, sambuca, parmegiano

### SECOND COURSE

**Di Casa** mixed greens, tomato, balsamic vinaigrette

**Barbabietola** roasted beets, goat cheese, arugula, fennel, blueberries, honey

**Puntarella** radicchio, cucumber, parmigiano crisp, Marcona almonds

### THIRD COURSE

**Tagliatelle** maitake mushroom, white truffle butter, shaved winter truffle

**Ravioli** red beets, ricotta, goat cheese

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

**Anatra** duck breast, cauliflower velouté, sour cherries, watercress

**Salmon** saffron risotto, pea pesto, pea tendril

**Seabass** black barley, strawberry champagne gastrique, amaranth

**NY Strip** fingerling potato, brussels sprouts, confit garlic

**Costata di Manzo** prime ribeye, sweet potato puree, broccoli rabe, salsa verde

### DESSERT

**Chocolate La Bomba**

**Tiramisu**

**Local Honey Budino**

*\$69 a person, tax and gratuity are not included.*

**chef & owner Dorjan Puka**